

RECIPE | TOMATOES

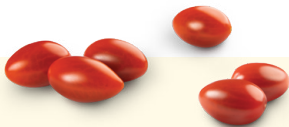
PESTO RICOTTA AND VEGGIES PIZZA



PURE-FLAVOR.COM

PESTO RICOTTA AND VEGGIES PIZZA

Recipe created by *Abby Harris*



INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 2 lb** pizza dough yields
- 4 oz** ricotta cheese
- 1** red onion, sliced
- 1** bunch of asparagus
- 1 cup** pesto
- ½ cup** olive oil
- 1 tsp** red pepper flakes
- Bunch fresh basil
- Salt and pepper to taste

DIRECTIONS

- 1 Separate pizza dough in 2 halves. Place one half on lightly floured surface and press down on center from heel of your hand, gradually spreading it out while retaining it. Continue until you have a rectangle.
- 2 Apply pesto on pizza dough and spread until even.
- 3 Heat grill to 450°F. Brush olive oil on both sides of dough and pizza stone/baking sheet. Cook for 5 minutes or until crust is firm.
- 4 Remove crust from grill and add onions, asparagus and cheese. Add back to the grill and cook for 5 minutes.
- 5 Remove and top with fresh basil leaves, tomatoes and pepper flakes. Slice and serve!



20 min

10 min | **10 min**
PREP. | COOKING



2



easy