

RECIPE | TOMATOES

PESTO RICOTTA AND VEGGIES PIZZA



10 min
PREP.



2



easy

20 min

10 min
COOKING

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 asparagus
1 cup pesto
½ cup olive oil
1 tsp red pepper flakes
Bunch of fresh basil
Salt and pepper to taste

Recipe created by *Abby Harris*

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!

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