



RECIPE | TOMATOES

PIZZA POP TARTS



10 min
PREP.



6



easy

30 min

20 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, sliced & divided
- 2 sheets** puff pastry
- ¼ cup** pizza sauce
- ¼ cup** shredded mozzarella cheese, shredded
- ¼ cup** basil, chopped
- 4 tbsp** tablespoons garlic butter, melted
- 4 tbsp** Parmesan, grated
- 2 tsp** Italian seasoning



DIRECTIONS

- 1** Preheat the oven to 400°F.
- 2** Cut the puff pastry sheet into 12 even rectangles.
- 3** On half of the rectangles, spread pizza sauce in the center to within 1/4-inch of the edge. Top each with cheese, basil, and 6 slices of tomatoes.
- 4** Place the reserved rectangles on top and seal the edges with a fork.
- 5** Brush a thin layer of garlic butter on a sheet pan and transfer the prepared tarts to pan. Brush the tops of the tarts with the remaining garlic butter.
- 6** Top each tart with remaining tomato slices and sprinkle evenly with Parmesan cheese and Italian seasoning.
- 7** Bake for 15-20 minutes or until the pastry is flaky and golden brown.

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