



RECIPE | TOMATOES

# ROASTED TOMATO PIZZA



1 hr 20 min  
PREP.



1 hr 40 min

20 min  
COOKING

4

easy

## INGREDIENTS

Recipe created by Amber Bogardus

- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 1 ball of pizza dough, store bought
- ½ cup ricotta cheese
- 1/3 cup mozzarella cheese, shredded
- ¼ cup arugula
- 1 tbsp + 2 tsp olive oil, divided
- 1 tbsp fresh parsley, minced
- 2 cloves garlic, minced
- 1 tsp kosher salt
- ½ - 1 tsp crushed red pepper
- ½ tsp black pepper



## DIRECTIONS

- Heat a pizza stone in the oven at 500° F for 1 hour while you prepare the rest of your ingredients. Roll out the pizza dough. Combine 1 tbsp olive oil, garlic, parsley and kosher salt. Brush mixture onto the dough all the way out to the edge. Set aside.
- In a small bowl, combine ricotta, remaining olive oil, crushed red pepper, salt and black pepper. Stir to combine into a light fluffy texture.
- Turn the oven down to 400° F. Sprinkle a light layer of mozzarella cheese on the pizza dough. Drop dollops of the ricotta mixture all over the pizza. Press tomatoes into the pizza with the inside of the tomatoes facing up. Using a large spatula or pizza peel, slide the pizza onto the hot pizza stone in the oven. Bake for 15-20 minutes until the crust is crisp and the cheese has melted. Broil for 1-2 minutes until you see a few crispy bubbles of cheese on top.
- Remove pizza from the oven, allow to cool slightly and top with fresh arugula and extra crushed red pepper to taste.

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