



RECIPE | TOMATOES

SANGRIA® FALL PIZZA



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flavor



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SANGRIA® FALL PIZZA



INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 5** sage leaves, finely chopped
- 1** pre-made pizza dough
- 1** egg
- ½ lb** ground pork sausage
- 1 ½ cup** mozzarella cheese, shredded
- ¼ cup** Monterey Jack cheese, shredded
- 2 tbsp** olive oil

- 1 tbsp** flour
- Red pepper flakes, to taste
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 425° F. Roll out pizza dough.
- 2** In a pan, sauté sausage until crispy, remove, and set aside.
- 3** In that same skillet, sauté diced sweet potatoes until browned. Add salt and pepper to taste.
- 4** Reduce heat to medium, add garlic, butter, and sage leaves, and sauté until fragrant and potatoes are fork tender.
- 5** Stretch dough to form crust on a floured surface.

- 6** Beat an egg with a pinch of red pepper flakes and brush onto crust edges.
- 7** Lightly drizzle crust with olive oil.
- 8** Sprinkle most of the shredded cheeses over the crust, followed by cooked sausage, tomatoes and diced sweet potato. Top with remaining cheese.

- 9** Bake for 15 minutes, or until crust is light golden brown, and cheese is melted and bubbly.



35 min

15 min | **20 min**
PREP. | COOKING



6



easy