

INGREDIENTS

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved

5 sage leaves, finely chopped

1 pre-made pizza dough

1 egg

1/2 lb ground pork sausage

11/2 cup mozzarella cheese, shredded

1/4 cup Monterey Jack cheese, shredded

2 tbsp olive oil

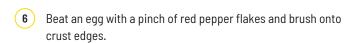
1 tbsp flour

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.
- 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.



- 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.











