

RECIPE | TOMATOES

SANGRIA® WREATH PIZZA



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SANGRIA® WREATH PIZZA

Recipe created by Laura Ashley Johnson



45 min

25 min | **20 min**
PREP. | COOKING



12



medium

INGREDIENTS

- 2 dry pints** Pure Flavor® Sangria® Medley Tomatoes, divided
- 48 slices** pepperoni, sliced & divided
- 2 13.8 oz packages** pizza dough
- 24 oz** marinated mozzarella balls, drained & oil reserved
- 2 tsp** dried oregano
- 2 tsp** garlic salt, divided
- Salt & pepper, to taste
- Parmesan cheese, for garnish
- Fresh basil, for garnish

DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Roll out each pizza dough into a rectangle. Cut each into 24 even squares, to make 48 squares in total.
- 3 Place 1 pepperoni slice and 1 mozzarella ball on each square. Fold the corners of the dough over the filling to form a ball & arrange the balls on a baking sheet in the shape of a wreath leaving a 3-inch space to place a serving bowl.
- 4 Brush reserved mozzarella oil over the dough balls, and sprinkle with 1 teaspoon of garlic salt.
- 5 Slice half of the dry pint of tomatoes in half, press tomatoes between dough balls, and reserve the remaining half pint for decoration. Bake for 20 minutes until golden.
- 6 In a medium bowl combine 1 dry pint of tomatoes, remaining garlic salt, oregano, and salt & pepper, to taste. Puree and transfer to a small serving bowl. Place the bowl in the open space of the wreath and top it with Parmesan cheese.
- 7 Arrange the remaining tomatoes and basil in the shape of holly around the wreath. Garnish with additional Parmesan cheese & serve.