

A large sheet pan pizza with a thick crust, topped with melted cheese, sliced red and green peppers, anchovies, and olives. A slice is served on a dark blue plate in the foreground. The background is a wooden surface.

RECIPE | PEPPERS



SHEET PAN PEPPER AND ANCHOVY PIZZA

A circular logo with a blue background. The words "pure" and "flavor" are written in white, lowercase letters, with a green leaf icon between them. A registered trademark symbol (®) is at the end of "flavor".

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SHEET PAN PEPPER AND ANCHOVY PIZZA



INGREDIENTS

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 1** pizza dough
- 2** white onions, finely sliced
- 2 cups** green olives, quartered

- 6** anchovies, each cut into 4 long strips
- 3** garlic cloves, finely sliced
- 4 tbsp** olive oil
- 2 tbsp** capers, rinsed and drained

DIRECTIONS

- 1** Preheat oven to 350°F. Add onions, garlic, peppers, and olive oil into a roasting pan and cook for 20 minutes. Remove from oven and stir in the olives and capers. Set aside.
- 2** Roll and press the pizza dough to fit a baking tray. Spoon over the topping mix and press gently into the dough.
- 3** Bake for 30 minutes or until dough is golden or cooked through.



1hr 10 min

20 min | **50 min**
PREP. | COOKING



4



easy