



RECIPE | PEPPERS

SHEET PAN PEPPER AND ANCHOVY PIZZA



20 min
PREP

50 min
COOKING



4



easy

1hr 10 min

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.