



RECIPE | TOMATOES

# SUMMER SQUASH GRILLED PIZZA



20 min

10 min  
PREP.

10 min  
COOKING



2



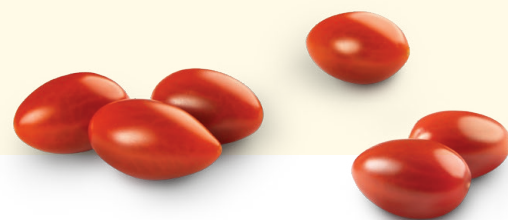
easy



## INGREDIENTS

Recipe created by Abby Harris

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halves  
2 lb pizza dough yields  
1 cup pesto  
2 oz goat cheese  
2 oz gruyere cheese, shredded  
1 large yellow squash, peeled  
½ cup olive oil  
1 tsp red pepper flakes  
Salt and pepper to taste



## DIRECTIONS

- 1 Separate pizza dough in 2 halves. Place one half on lightly floured surface and press down on center from heel of your hand, gradually spreading it out while retaining it. Continue until you have a rectangle.
- 2 Heat grill to 450°F. Brush olive oil on both sides of dough and pizza stone/baking sheet. Cook for 5 minutes or until crust is firm.
- 3 Remove crust from grill and add pesto, goat cheese, gruyere cheese, yellow squash, salt and pepper. Add back to the grill and cook for 5 minutes.
- 4 Remove and topped with tomatoes and pepper flakes. Slice and serve!

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