

RECIPE | TOMATOES

SUMMER SQUASH GRILLED PIZZA



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Recipe created by *Abby Harris*

INGREDIENTS

- 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!



20 min

10 min PREP. | 10 min COOKING



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easy