

RECIPE | TOMATOES

THIN CRUST PIZZA WITH GRAPE TOMATOES



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INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 1 multigrain pizza crust
- 1 zucchini, sliced into long thin strips
- 1 bunch asparagus
- 1 small red onion, sliced
- 1 fresh mozzarella ball, sliced
- 1 can whole kernel corn
- 1 tbsp olive oil
- Sea salt, to taste

DIRECTIONS

1. Place grill pan on medium heat. Coat pan with olive oil. Place zucchini and asparagus on grill, turning often. The zucchini will take about 5 minutes each side and the asparagus will take 2.5 minutes each side. Season with salt.
2. Assemble the pizza on a baking sheet or pizza stone. Top the crust with zucchini, asparagus, corn, onions and tomatoes. Place mozzarella slices on top.
3. Preheat oven to 450° F. Place pizza in oven for 8 minutes or until crust is browned and cheese is melted.



TOTAL TIME

35 minutes

PREP TIME

10 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy