

**TOTAL TIME**

35 minutes

PREP TIME

10 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES

THIN CRUST PIZZA WITH GRAPE TOMATOES

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.

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