

RECIPE | TOMATOES

SWEET POTATO PIZZA



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INGREDIENTS

- 14 oz** Pure Flavor® Organic Luna Sweets Cocktail Tomatoes, sliced
- 2 cups** grated mozzarella cheese
- No-Cook Pizza Sauce - <https://www.pure-flavor.com/recipe/no-cook-pizza-sauce/>
- 2 cups** sweet potato purée
- 2 cups** chickpea flour
- 1 tbsp** ground chia
- 1 tsp** baking powder

- Salt and pepper to taste
- ¼ cup** basil
- 1 tbsp** olive oil, for garnish
- Grated Parmesan cheese, for garnish
- Chili flakes, optional

DIRECTIONS

- 1 Preheat oven to 400°F. In a mixing bowl, combine sweet potato purée, chickpea flour, chia, baking powder, and salt to taste.
- 2 On two parchment lined baking trays, spread the mixture into two circles about ¼ -inch thick. Place another piece of parchment paper on top and flatten the pizza dough.
- 3 Bake the pizza crust in the oven for 10 minutes.
- 4 Spread the pizza sauce on the crust base and top with tomatoes and mozzarella. Bake for 15 minutes and then broil the pizza for another 5 minutes until golden.
- 5 Top pizza with basil, olive oil, Parmesan cheese, and chili flakes.



40 min

10 min | **30 min**
PREP. | COOKING



4



easy