



RECIPE | TOMATOES

# SWEET POTATO PIZZA



40 min

10 min  
PREP.

30 min  
COOKING



4



easy



## 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.

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