



CHERRY TOMATO PIZZA

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Prep time: 10 Minutes
Cook time: 8-10 Minutes
Servings: 3 People

INGREDIENTS:

2 cups Cherry Tomatoes
1 cup shredded mozzarella
1/2 cup of low sodium mild salsa
6 slices lean deli smoked or roast turkey
3 Gluten-Free 4" x 6" flat breads

CHEF'S TIP:

To add a unique flavor, prepare these pizzas on the BBQ. Preheat BBQ to 350 degrees F, place pizzas on top rack and grill for 6-8 minutes.

DIRECTIONS:

Preheat the oven to 400 degrees F

Wash the Cherry Tomatoes and slice in half.

Shred 1 cup mozzarella cheese.

Arrange the sliced turkey on cutting board. Using a 1" or 2" round cookie cutter press out pepperoni slices.

Place flatbread on a baking sheet or pizza screens. Evenly spoon salsa onto each flatbread, followed by a pinch of cheese.

Spread turkey pepperoni and Cherry Tomatoes among each pizza.

Top each with the remaining mozzarella.

Bake in the oven at 400 degrees F for 8-10 minutes. Remove from the oven and allow to rest for 1-2 minutes before cutting and serving.