

# Cherry TOMATO PIZZA

This colorful pizza tastes as good as it looks! A simple, healthy and delicious meal that is sure to become a household favorite!



## DIRECTIONS:

- Preheat oven to 400.
- Wash Cherry Tomatoes and slice in half.
- Place sliced turkey on cutting board and use 1' to 2' round cookie cutter to cut into slices.
- Place flatbread on a baking sheet or pizza screens. Spoon salsa onto each flatbread.
- Sprinkle cheese on each flatbread. Place turkey slices and Cherry Tomato slices on each flatbread. Top each flatbread off with the remaining mozzarella.
- Bake in the oven at 400 for 8-10 minutes.
- Remove from the oven and let cool for 1-2 minutes before cutting and serving .

## Nutrition Facts

Serving Size (289g)	
Servings Per Container	
Amount Per Serving	
<b>Calories 330</b>	<b>Calories from Fat 40</b>
% Daily Value*	
<b>Total Fat 4.5g</b>	<b>7%</b>
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol 20mg</b>	<b>7%</b>
<b>Sodium 1070mg</b>	<b>45%</b>
<b>Total Carbohydrate 46g</b>	<b>15%</b>
Dietary Fiber 3g	12%
Sugars 6g	
<b>Protein 24g</b>	
Vitamin A 30%	• Vitamin C 25%
Calcium 35%	• Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



**Prep time:** 10 Minutes  
**Cook time:** 8-10 Minutes  
**Serves:** 2-4 People

## INGREDIENTS:

- **2 cups** TOMZ® Red 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:

Too 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.

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