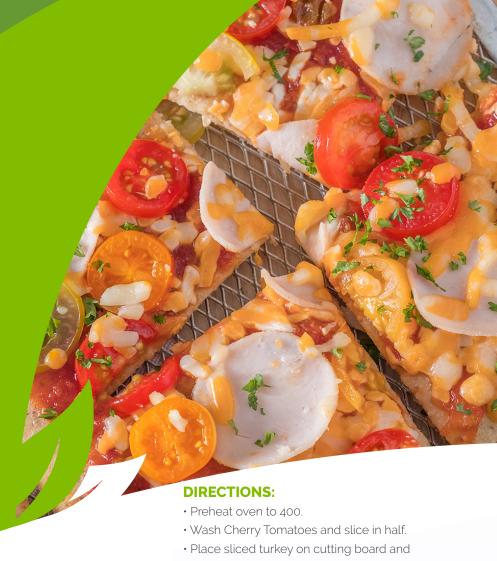
Cherry TOMATO PIZZA

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



Nutrition Facts

Serving Size (289g)

Calories 330	Calories	from Fat 40
		% Daily Value*
Total Fat 4.5g		7%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 20mg		7%
Sodium 1070mg		45%
Total Carbohydrate 46g		15%
Dietary Fiber	3g	12%
Sugars 6g		
5 4 1 04		

Protein 24g

Vitamin A 30% Vitamin C 25% Calcium 35% • Iron 15%

*Percent Daily Values are based on a 2,000 calorid diet. Your daily values may be higher or lower

	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				

Cook time: Serves:

Prep time: 10 Minutes 8-10 Minutes 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.

- 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.

