

## Tomato and Arugula Pizza



**Preparation time:** 40 min

**Difficulty:** Easy

## Ingredients

- Arugula: 1 cup
- Freshly cracked black pepper: 1/2 tsp
- Juice: 1/2 of a lemon
- Mozzarella cheese, shredded: 1 1/4 cup
- Olive oil, divided: 3 tsp
- Pizza dough, homemade or store-bought: 1 lb
- Salt: Pinch
- Shaved parmesan cheese: 1/4 cup

## For this recipe we used:

Chopped Tomatoes 8 oz



## Preparation

**Pizza lovers get ready to make a pizza like no other! Every bite is an unexpected twist of flavor, especially with Pomi Chopped Tomatoes.**

Instructions:

1. Preheat the oven to 450° F and stretch dough into a 12" round.
2. Place on pizza stone dusted with semolina flour and brush the top of the dough with 1 tsp olive oil.
3. Bake for 5-7 minutes, until the dough is lightly browned.
4. Spoon half of the Pomi Chopped Tomatoes over the top of the dough and spread into an even layer. Sprinkle the cheese over the top and then spoon the rest of the tomatoes over the cheese.
5. Bake for 15 minutes, until the crust is deeply browned and the cheese is golden and bubbly.
6. While the pizza is baking, toss the arugula with the remaining 2 tsp of olive oil, lemon juice, pepper, and a pinch of salt.
7. Top the pizza with the dressed arugula and the shaved parmesan. Serve immediately.