

## **Sauceless Pizza - Developed by Just Friends Media**

### Ingredients:

1 lb ball of premade pizza dough left out for an hour

8 oz of burrata cheese, about 2 balls

1/3 cup Culinary Tours Sun-dried tomatoes (Julienne cut) or Culinary Tours Sun-dried Tomatoes (halves), plus marinating oil from the jar

1 tablespoon chopped garlic

2 cups arugula

Salt and pepper

### Directions:

Preheat oven to 500 degrees

Roll out the dough ball between 2 sheets of parchment paper to form a 1/4 inch thick round pizza. Place on an inverted sheet-pan or pizza pan.

Brush tomato marinating oil over the pizza. Sprinkle with salt. Place pizza in oven for 10 minutes.

Remove pizza from the oven. Top with sun-dried tomatoes. Tear burrata cheese into pieces and scatter over the pizza. Sprinkle with minced garlic. Season with salt and pepper. Bake another 5-10 minutes. If the pizza isn't brown enough broil 1-2 minutes. Top finished pizza with arugula and drizzle with more oil if desired.