

TOMATO TART



Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
527370	GFS® 14" Thick Pizza Crust, Parbaked	1
Market Item	Green Onions, sliced	3
Market Item	Assorted Cherry Tomatoes, halved	1½ lbs.
432050	Primo Gusto® Extra Virgin Olive Oil	1 Tbsp.
Market Item	Fresh Oregano, chopped	2 Tbsp.
424307	Kosher Salt	½ tsp.
225037	Trade East® Ground Pepper	¼ tsp.
Market Item	Fresh Mozzarella Cheese Balls	2 oz.
793477	Kalamata Olives, pitted	½ cup
Market Item	Fresh Basil Leaves	½ cup
Market Item	Balsamic Glaze	¼ cup

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Top crust with tomatoes, green onion, oregano, mozzarella, kalamata olives, olive oil, salt, and ground pepper. Bake 10-15 minutes. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. Sprinkle with basil and drizzle with balsamic glaze. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.