



## Why You Should Try Chimichurri Tomato Pizza Recipe Today

If you're a pizza lover, you're constantly on the lookout for new and exciting flavors. The Chimichurri Tomato Pizza Recipe combines the best of traditional pizza with the vibrant flavors of chimichurri sauce. The result is a dish that's not only delicious but also visually stunning. Whether you're hosting a dinner party or looking to spice up your weeknight meal, this pizza is a must-try.

The unique combination of tomatoes and chimichurri sauce offers a refreshing change from the usual tomato sauce base. The herbs in the chimichurri bring a fresh, aromatic quality that pairs perfectly with juicy tomatoes. Plus, this [pizza](#) is versatile—perfect for vegetarians, meat lovers, and anyone in between.

Making [Chimichurri Tomato Pizza](#) is simpler than you might think. With easy-to-follow steps and readily available ingredients, you can whip up this gourmet delight in no time. Trust us; once you try it, you'll wonder why you haven't been making it all along.

## The Best Chimichurri Tomato Pizza Recipe for Rich Flavor

### Ingredients

- 1 pizza dough (store-bought or homemade)
- 1 cup cherry tomatoes, halved
- 1 cup shredded mozzarella cheese
- 1/2 cup goat cheese, crumbled
- 1/4 cup chimichurri sauce
- 1 tablespoon olive oil
- Fresh basil leaves for garnish
- Salt and pepper to taste

### Steps

1. **Preheat the Oven:** Set your oven to 475°F (245°C) and allow it to preheat while you prepare the pizza.
2. **Prepare the Dough:** Roll out the pizza dough on a floured surface until you achieve



your desired thickness. Transfer it onto a pizza stone or baking sheet lined with parchment paper.

3. **Assemble the Toppings:** Brush the dough with olive oil, then evenly spread the chimichurri sauce over the base. Sprinkle the shredded mozzarella cheese over the sauce, followed by halved cherry tomatoes and crumbled goat cheese.
4. **Seasoning:** Lightly season with salt and pepper to enhance the flavors.
5. **Bake the Pizza:** Place the pizza in the preheated oven. Bake for 10-12 minutes, or until the crust is golden and the cheese is bubbling.
6. **Garnish and Serve:** Remove the pizza from the oven and allow it to cool for a couple of minutes. Garnish with fresh basil leaves before slicing and serving hot.

Enjoy the vibrant and savory explosion of flavors that the Chimichurri Tomato Pizza delivers with every bite!

## Step-by-Step Guide to Making Chimichurri Sauce for Pizza

Chimichurri sauce is the star of this pizza, and making it is easier than you think. Here's a step-by-step guide to creating this flavorful sauce.

### 1. Gather Your Ingredients:

- 1 cup fresh parsley, finely chopped
- 4 cloves garlic, minced
- 2 tablespoons fresh oregano, chopped
- 1 teaspoon red pepper flakes
- 1/2 cup olive oil
- 3 tablespoons red wine vinegar
- Salt and pepper to taste

### 2. Mix the Ingredients:

In a medium bowl, combine the parsley, garlic, oregano, and red pepper flakes. Stir in the olive oil and red wine vinegar until well combined. Season with salt and pepper to taste.

### 3. Blend for a Smoother Texture:

For a smoother chimichurri sauce, you can blend the mixture in a food processor. Pulse until the sauce reaches your desired consistency.



Store your chimichurri sauce in an airtight container in the refrigerator for up to one week. Use this sauce not only for your pizza but also as a marinade or dipping sauce for other dishes.

## Chimichurri Tomato Pizza with Goat Cheese: A Perfect Match

### Steps to Prepare

- 1. Preheat Your Workspace:** Before you get started, clear your cooking area and ensure all ingredients are within reach. Preheat your oven to 475°F (245°C) to ensure it's hot and ready when your pizza is assembled.
- 2. Prepare the Dough Base:** Roll out your pizza dough on a lightly floured surface to your preferred thickness. Carefully transfer it onto a pizza stone or a parchment-lined baking tray.
- 3. Create the Flavorful Base:** Begin by brushing a thin layer of olive oil across the dough. This will help the crust achieve an irresistible, golden-brown color once baked. Next, evenly spread your homemade chimichurri sauce over the dough, creating a base rich in herbs and spices.
- 4. Layer the Cheeses and Tomatoes:** First, sprinkle an even layer of shredded mozzarella cheese across the chimichurri-coated dough. Follow this with a generous scattering of halved cherry tomatoes and finally, crumble the goat cheese over the pizza, ensuring each bite will have its unique tang.
- 5. Final Seasoning Touch:** Lightly sprinkle the pizza with salt and freshly ground pepper to elevate the natural flavors of the ingredients.
- 6. Baking Time:** Carefully place your pizza in the preheated oven. Bake for 10-12 minutes or until the crust is mouth-wateringly golden and the cheese is melted and bubbling to perfection.
- 7. Finishing Touches:** Once baked, remove the pizza from the oven. Allow it to cool briefly to ensure the cheese sets. Garnish with fresh basil leaves for a burst of aroma and an added layer of flavor.
- 8. Serve and Enjoy:** Slice your Chimichurri Tomato Pizza with Goat Cheese and serve hot. Enjoy the harmony of fresh herbs, creamy cheese, and vibrant tomatoes in every mouthful!



## Mexican-Inspired Chimichurri Sauce for an Unforgettable Pizza

Adding a twist to your traditional chimichurri sauce with a Mexican flair can elevate your Chimichurri Tomato Pizza to new heights. This version incorporates bold flavors like cilantro and jalapeño, offering a spicier alternative that pairs beautifully with the creamy goat cheese and juicy cherry tomatoes. Follow these steps to craft this delightful sauce:

### 1. Gather Your Ingredients:

- 1 cup fresh cilantro, finely chopped
- 1/3 cup fresh parsley, finely chopped
- 1 jalapeño pepper, seeded and minced
- 4 cloves garlic, minced
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/2 cup olive oil
- 2 tablespoons lime juice
- Salt and pepper to taste

### 2. Combine the Ingredients:

In a medium mixing bowl, combine the cilantro, parsley, jalapeño, and garlic. Add the ground cumin and paprika for a warm, earthy flavor.

### 3. Blend with Olive Oil and Lime:

Stir in the olive oil and freshly squeezed lime juice until well mixed. The oil should be thoroughly integrated, forming a rich, aromatic base.

### 4. Season to Perfection:

Season your chimichurri sauce with salt and pepper to taste, adjusting the spice level by adding more minced jalapeño if desired.

### 5. Achieve the Desired Consistency:

Use a food processor for a smoother sauce. Blend until it reaches your preferred consistency, ensuring the cilantro and herbs are nicely incorporated.



## 6. Refrigerate Before Use:

Let the sauce sit in the refrigerator for at least 30 minutes before using it as a base for your pizza. This allows the flavors to meld together perfectly.

This Mexican-inspired chimichurri sauce is a fantastic addition not only to pizza but also as a topping for grilled meats or vegetables, delivering a zesty kick that will make your taste buds dance.

## How to Add Flank Steak Topping to Your Chimichurri Tomato Pizza

Adding flank steak to your Chimichurri Tomato Pizza takes it to a whole new level. The rich, succulent steak pairs perfectly with the fresh, tangy chimichurri sauce and juicy tomatoes.

### Ingredients:

- Flank steak
- Salt and pepper
- Olive oil
- Chimichurri sauce

### Instructions:

#### 1. Season the Steak:

Rub the flank steak with olive oil, salt, and pepper. Preheat a grill or a skillet over medium-high heat.

#### 2. Cook the Steak:

Grill or sear the steak for about 4-5 minutes per side for medium-rare. Adjust the cooking time based on your preferred level of doneness.

#### 3. Slice and Add to Pizza:

Allow the steak to rest for a few minutes before slicing it thinly. Add the slices to your prepared Chimichurri Tomato Pizza right before baking.



The combination of juicy steak, fresh tomatoes, and zesty chimichurri sauce creates a mouthwatering pizza that's perfect for meat lovers.

## **Lupillos Chimichurri: A Flavorful Upgrade for Your Tomato Pizza**

Introduce a new dimension of flavor to your homemade pizza with Lupillos Chimichurri, bringing together unexpected ingredients that will tantalize your taste buds. This version of chimichurri infuses traditional elements with a burst of citrus and zest.

### **Steps:**

#### **1. Gather Your Ingredients:**

- 1 cup fresh parsley, finely chopped
- 1/2 cup fresh mint leaves, finely chopped
- 1/2 cup fresh oregano, finely chopped
- 3 cloves garlic, minced
- 1 small red onion, finely diced
- 1 red bell pepper, finely chopped
- Zest of 1 orange
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- Salt and pepper to taste

#### **2. Prepare the Base:**

In a large mixing bowl, combine parsley, mint, oregano, and garlic. Add the diced red onion and red bell pepper for added texture and flavor, creating a refreshing yet robust base.

#### **3. Infuse with Zest and Vinegar:**

Incorporate the orange zest into the mixture, followed by the red wine vinegar. Blend these elements to produce an aromatic, citrus-infused chimichurri that offers a unique twist.

#### **4. Blend the Ingredients:**

Carefully stir in the olive oil, ensuring it coats the herbs and binds the mixture. For a smoother consistency, pulse the mixture in a food processor, but maintain some texture for



a more rustic feel.

#### 5. **Season and Adjust:**

Season your chimichurri with salt and pepper to your liking. Taste and adjust the seasoning as needed, allowing the flavors to harmonize beautifully.

#### 6. **Marinate and Meld:**

Transfer the sauce to an airtight container and refrigerate for at least 30 minutes to allow the flavors to meld. Use this vibrant chimichurri as a base for your tomato pizza, enhancing each bite with its fresh, zesty profile.

This Lupillos Chimichurri provides not only a visually stunning addition to your pizza but also layers of flavor that excite and invigorate the palate.

## **Salsa Chimichurri Guanajuato: Adding a Unique Twist to Pizza**

Elevate your Chimichurri Tomato Pizza with the vibrant flavors of Guanajuato by preparing a salsa that captures the essence of this region. This unique version of chimichurri brings a robust and soulful taste, perfect for complementing the other ingredients on your pizza.

### **Steps:**

#### 1. **Collect Your Ingredients:**

- 1 cup fresh coriander leaves, finely chopped
- 1/2 cup fresh basil, finely chopped
- 1 serrano pepper, minced
- 4 cloves garlic, minced
- 1/4 cup green onion, thinly sliced
- 1/4 cup white wine vinegar
- Zest of 1 lime
- 1/2 cup avocado oil
- 1 tablespoon honey
- Salt and pepper to taste

#### 1. **Mix the Green Base:**



In a mixing bowl, combine the coriander, basil, serrano pepper, and garlic. Add the green onion, which imparts a subtle sweetness, creating a balanced herbal base with a hint of spice.

**1. Incorporate Acidity and Sweetness:**

Stir in the white wine vinegar and lime zest, which infuse the mixture with a refreshing tang and citrus note. Add the honey to counterbalance the acidity and enhance the overall flavor profile.

**1. Blend with Oil:**

Gently combine the avocado oil until it is evenly distributed throughout the mixture, bringing a smooth texture and a luscious mouthfeel to the chimichurri.

**1. Season and Taste:**

Add salt and pepper to suit your taste preferences. Adjust seasoning as necessary to ensure an ideal flavor balance.

**1. Meld the Flavors:**

Allow the chimichurri to rest in the refrigerator for at least 30 minutes, enabling its intricate flavors to develop fully. When ready, use this dynamic salsa as a topping for your pizza, ensuring each bite delivers a delightful burst of Guanajuato-inspired flavor.

## **Expert Tips to Perfect Your Chimichurri Tomato Pizza**

Enhancing your Chimichurri Tomato Pizza involves attention to detail and a few expert tips to elevate your homemade creation. Here are some proven strategies:

**1. Select Quality Ingredients:**

The flavor of your pizza hinges largely on the freshness and quality of its ingredients. Use fresh herbs for the chimichurri and ripe tomatoes to ensure a robust and vibrant taste.

**2. Balance the Toppings:**

Ensure that toppings like steak or cheese complement the chimichurri sauce without overpowering it. Aim for a harmonious blend of textures and flavors that enhance the





overall appeal.

### 3. **Preheat the Oven:**

Preheat your oven to the highest setting for at least 30 minutes before baking. A hot oven crisps the crust evenly and allows all elements to cook uniformly.

### 4. **Experiment with Cheese Varieties:**

While mozzarella is a classic choice, consider incorporating cheeses like feta or goat cheese, which add distinctive flavors and complement the tang of the chimichurri.

### 5. **Mind the Crust:**

For a crispy base, roll the dough thin and pre-bake it for a few minutes before adding any toppings. This step prevents sogginess and maintains a delectable crunch.

### 6. **Perfect the Steak:**

If adding steak, ensure it is cooked to the correct degree of doneness and rests sufficiently before slicing. This step ensures juiciness and tender bites.

### 7. **Adapt the Chimichurri Flavor:**

Adjust the acidity, spice, or sweetness of the chimichurri according to your taste. Remember, it's about personal preference, so experiment until you find your ideal taste balance.

With these expert tips, your Chimichurri Tomato Pizza will be a culinary delight, delivering a symphony of flavors that's sure to impress anyone at your table.

## **Selecting the Best Tomatoes for Your Chimichurri Tomato Pizza**

Choosing the right tomatoes can make a big difference in the quality of your Chimichurri Tomato Pizza.



## Types of Tomatoes:

- **Roma Tomatoes:**

These are a great choice for pizza due to their firm texture and low moisture content. They won't make your pizza soggy and provide a rich, concentrated flavor.

- **Cherry Tomatoes:**

These small, sweet tomatoes add a burst of flavor to your pizza. They roast beautifully and pair well with chimichurri sauce.

- **Heirloom Tomatoes:**

Known for their unique colors and flavors, heirloom tomatoes can add a gourmet touch to your pizza. Just be sure to slice them thinly to prevent excess moisture.

## Crafting the Perfect Chimichurri Sauce for an Amazing Pizza

The secret to a great Chimichurri Tomato Pizza lies in the sauce. Here's how to craft the perfect chimichurri sauce.

### Balance of Flavors:

- **Herbs:**

Use a mix of fresh parsley and oregano for a classic chimichurri flavor. Consider adding cilantro for an extra burst of freshness.

- **Acidity:**

Red wine vinegar adds the perfect tanginess to balance the herbs. Lime juice can also be used for a citrusy twist.

- **Garlic:**

Fresh garlic brings a pungent, savory note to the sauce. Adjust the amount based on your preference.



### **Texture:**

Blend the sauce to your desired consistency. A chunkier sauce will add texture to your pizza, while a smoother sauce will spread more evenly.

## **Creative Topping Ideas to Enhance Your Chimichurri Tomato Pizza**

While the classic Chimichurri Tomato Pizza is delicious on its own, adding creative toppings can take it to the next level.

### **Topping Ideas:**

- **Avocado:**

Sliced avocado adds a creamy texture and pairs well with the fresh flavors of chimichurri and tomatoes.

- **Red Onion:**

Thinly sliced red onion adds a slight crunch and a tangy flavor that complements the pizza's other ingredients.

- **Sun-Dried Tomatoes:**

These add a concentrated burst of flavor and a chewy texture that contrasts nicely with the fresh tomatoes.

## **Chimichurri Tomato Pizza: Options for Vegetarians and Meat Lovers**

The versatility of Chimichurri Tomato Pizza makes it perfect for both vegetarians and meat lovers.

### **Vegetarian Options:**

- **Mushrooms:**



Add sautéed mushrooms for a savory, umami flavor that pairs well with chimichurri and tomatoes.

- **Bell Peppers:**

Sliced bell peppers add a sweet, crunchy element that complements the fresh, herby sauce.

### **Meat Lover Options:**

- **Chorizo:**

Spicy chorizo sausage adds a bold, smoky flavor that contrasts beautifully with the fresh tomatoes and chimichurri.

- **Chicken:**

Grilled chicken breast provides a lean protein option that absorbs the flavors of the sauce and tomatoes.

## **Conclusion**

Chimichurri Tomato Pizza is a delightful twist on traditional pizza that brings together fresh, vibrant flavors in every bite. Whether you're a vegetarian looking for a new favorite or a meat lover seeking bold flavors, this pizza has something for everyone. With easy-to-follow recipes and tips, you can create your own gourmet Chimichurri Tomato Pizza at home. Happy cooking!

## **FAQs**

### **What is chimichurri sauce, and where does it originate from?**

Chimichurri sauce is a vibrant and flavorful condiment traditionally made from parsley, garlic, vinegar, and oil, with optional additions like oregano and red pepper flakes. It originates from Argentina and Uruguay, where it is popularly used as a marinade or accompaniment for grilled meats.

### **Can I use store-bought chimichurri sauce for my pizza?**

Yes, you can use store-bought chimichurri sauce for convenience. However, making your



own allows you to adjust flavors according to your preference and ensures the freshness of the ingredients.

### **What type of crust works best with Chimichurri Tomato Pizza?**

A thin, crispy crust works best with Chimichurri Tomato Pizza. It complements the fresh toppings without overpowering them, allowing the flavors to shine through. Pre-baking the crust is advised to prevent any sogginess.

### **How can I store leftover Chimichurri Tomato Pizza?**

Leftover pizza can be stored in an airtight container and kept in the refrigerator for up to three days. To maintain the crust's crispiness, reheat it in an oven or on a skillet instead of a microwave.

### **Are there any variations to accommodate vegans?**

Absolutely! For a vegan version, use plant-based cheeses and ensure that the chimichurri sauce does not contain any animal-derived ingredients. The pizza can be loaded with a variety of vegetables, such as mushrooms and bell peppers, to add flavor and texture.

### **Can I freeze chimichurri sauce?**

Yes, chimichurri sauce can be frozen for up to three months. Pour it into an ice cube tray for easy portioning and thaw only what you need when ready to make your pizza.