

Home Made Gluten Free Pizza

Pizza is fun to make at home. Involve the kids and let them get creative with their toppings.

Categories

Gluten-free

Yields: 2 servings

Preparation time: 8 mins

Cooking time: 18 mins

Category: Entrees

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked



Ingredients

Little Northern Bakehouse Thin Artisan Style Pizza Crust - Gluten Free	4 1/4 piece of crust
Tomato sauce	0.5 cup
Onion, white, yellow or red, raw	1 small
Red bell peppers, raw	0.5 small
Mushrooms, raw	5 medium
Green olives	4 small
Mozzarella style shreds	1 x 0.25 cup
Dairy-free parmesan, parmesan	0.5 x 1/4 cup

Instructions

1. Take crust out of the freezer and let thaw. The Little Northern Bakehouse Artisan GF crusts come in a package of 2. They make for small pizzas but one crust is usually adequate for 2 people. The package shows one serving as 1/4 of one crust, but for this recipes we include 2 slices in a serving. So if you have one slice remember to modify your serving size to 0.5 on your meal plan.
2. Preheat oven to 350 F.
3. Place the thawed crust on a pizza pan or cookie sheet. Add your sauce. Even it out with a spoon. If 1/2 cup is not enough add more sauce. For this recipe we used arrabiata tomato sauce but really any sauce will do. If you are using just plain tomato sauce, or if you like added spice, add a few spices on top of the sauce, such as oregano, basil and garlic powder.
4. Thinly slice onions, mushrooms, red pepper and olives and add to pizza.
5. Top with vegan mozzarella cheese and some vegan parmesan cheese.
6. Cook at 350 F for 14 minutes. Increase heat to 425 F and cook for another 4 - 5 minutes.

Leftover pizza can be stored in a close container in the fridge for up to 2 days.