SUN-DRIED TOMATO PLANT-FORWARD PIZZA

Indulge in our flavorful Sun-Dried Tomato Plant-Forward Pizza, featuring our 10” Gluten-Free Seasoned Cauliflower Crust. With over 20% cauliflower, it satisfies plant-based and gluten-free needs. Sauté spinach, add mozzarella, sun-dried tomatoes, salt, and bake. Garnish with basil leaves. Delightful!

Yield: 1 Pizza



INGREDIENTS

1/3 C	Sliced Sun-Dried Tomatoes
	RICH'S 10” Seasoned Cauliflower Pizza Crust (Gluten Free), 16 Ct (#18602)
	Extra virgin olive oil
5 C	Baby spinach
1/4 tsp.	Garlic powder
3/4 C	C Part-Skim Ricotta Cheese
1/2 tsp.	Kosher Salt
1/2 C	Fresh Mozzarella
	Chopped Basil Leaves
	Pinch of Red Pepper Flakes

DIRECTIONS

1. Preheat oven to 425°F
2. If your sun-dried tomatoes are oil-packed, drain them and pat dry
3. In a large skillet, heat 2 teaspoons of olive oil over medium heat
4. Add spinach and garlic powder to pan and sauté until soft and wilted
5. Scatter the sautéed spinach over the Seasoned Cauliflower Crust, adding dollops of ricotta on top
6. Sprinkle pizza with kosher salt. Then top with mozzarella cheese and sun-dried tomatoes
7. Bake for 8-10 minutes until the crust is golden, rotating the pan halfway through to bake evenly
8. Transfer pizza to a cutting board or serving plate and top with fresh chopped basil leaves. Sprinkle with a pinch of salt. Serve

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