



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 5.2-Oz (#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

