



MARGHERITA PIZZA

A classic Margherita Pizza, turned into a plant-forward option with our Seasoned Cauliflower Pizza Crust. Made with over 20% cauliflower, Rich's 10" Gluten-Free Seasoned Cauliflower Pizza Crust delivers on both plant-based and gluten-free demands with the delicious taste and texture of traditional pizza.

Yield: 1 Pizza

INGREDIENTS

-  10" Seasoned Cauliflower Pizza Crust (Gluten Free), 16 5.2-Oz (#18602)
- 2 tbsp. Tomato sauce
- Olive Oil
- 8 oz Fresh Mozzarella
- 1/4 tsp. Crushed Red Pepper Flakes

DIRECTIONS

- 1 Preheat oven to 425°F
- 2 Spread the tomato sauce evenly over the Seasoned Cauliflower Crust, leaving a half an inch space from the edge
- 3 Drizzle olive oil over the sauce
- 4 Slice the mozzarella into slices and distribute slices evenly over the pizza
- 5 Top with basil leaves
- 6 Bake for 10-12 minutes, or until the crust is golden brown and the cheese is bubbly
- 7 Sprinkle pizza with crushed red pepper flakes. Serve

