

Gluten-Free/Dairy Free Vegetable Pizza

Ingredients:

-Dough:

- Bob's Red Mill Gluten Free Pizza Crust Mix – 1 package
- 1 ½ cups Water
- 2 Eggs
- 2 Tbsp. Olive Oil
- 1 Tbsp. Yeast

-Sauce:

- ½ Cup Chopped Onion
- ½ Tbsp. Brown Sugar
- 1 Clove Garlic
- 1 Cup Tomato Paste
- ¼ Cup Warm Water

-Toppings:

- 1 Red, 1 Yellow and 1 Green Bell Pepper
- 3 Cramini Mushrooms
- 1 Tbsp. Olive Oil
- 1 Cup Slice Baby Tomatoes
- Lisannatti Foods Alternative Cheese
 - 1 Cup Cheddar Style Almond Cheese
 - 1 Cup Mozzarella Style Rice Cheese
 - 5 Cups Parmesan Style Cheese

Directions:

Preheat oven to 425° Fahrenheit. To make the dough, let rise and roll with a rolling pin until thin and round. Bake at 425° Fahrenheit until crust forms and remove from oven. To make the sauce, sauté onions and garlic in olive oil and brown sugar and combine the tomato paste and water in a bowl. Heat sauce to boiling and let simmer for 5 minutes on low, adding the onions and garlic. Add peppers and mushrooms when onions brown. From there, spread sauce on dough and add toppings, cheese and tomatoes evenly and bake until cheese is melted.