



## 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

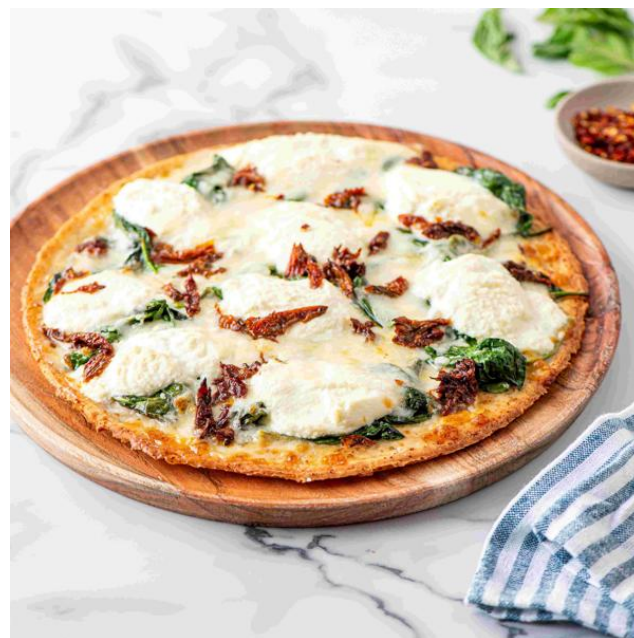
1/2 C Fresh Mozzarella

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