

VEGAN PAD THAI PIZZA

ON 10" GLUTEN FREE VEGAN CAULIFLOWER CRUST

INGREDIENTS

1 Each Rich's 10" Gluten Free Vegan
Cauliflower Pizza Crust

1 Pack Firm Tofu

2 Tbsp. Tamari

1 Tbsp. Coconut Oil

1 Medium Onion, Sliced

2 Garlic Cloves, Minced

½ C Sliced Carrots

½ C Broccoli Florets

½ C Cauliflower Florets

½ C Bean Sprouts

2 Tbsp. Creamy Peanut Butter

1 Tbsp. Rice Vinegar

1 tsp. Maple Syrup

Juice of Half a Lime

DIRECTIONS

1. Slice tofu into cubes. Press out excess water. Mix tofu on a plate with 1 Tbsp. tamari and let marinate for 5 minutes.
2. In a large pan or wok, heat coconut oil at medium-high. Add onion and garlic and sauté for 5 minutes.
3. Turn heat down to medium and add tofu, carrots, broccoli and cauliflower. Saute for 10 minutes, stirring occasionally.
4. To prepare sauce, stir together peanut butter, vinegar, remaining tamari, maple syrup and lime juice.
5. Spread about ¾ of sauce over Gluten Free Vegan Cauliflower Pizza Crust. Spread vegetable and tofu mixture over layer of sauce. Top with bean sprouts and drizzle remaining sauce on top.
6. Bake for 10-15 minutes, until desired crispness is reached.

