Quinoa Pizza

Yield: 1 Pizza

For Crust:

- 4 oz Quinoa
- 0.75 tsp Turmeric
- Sea Salt, to taste
- 2 Ounces Almond flour
- 1 Tbsp Extra Virgin Coconut Oil

For Sauce:

- 1 Roma Tomato
- 1/2 Jalapeno, seeds and veins removed
- 2 Basil Leaves
- Lemon Juice, splash
- 1 tsp freshly grated ginger
- 0.25 tsp Sea Salt

For Toppings:

- 1/2 cup finely shredded Red Cabbage
- 1/4 cup Lacinato Kale Chiffonade

For Garnish

- 2 tbsp toasted pepita seeds
- 4 basil leaves

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Method

1. For the crust: soak the quinoa in boiling hot water for 30 minutes until soft.
2. Transfer the soaked quinoa and the crust ingredients to a high powered food processor and blend on high, slowly adding just enough water to create a a thick batter. (The quinoa should be completely ground into the mixture).
3. Place the pizza batter on a parchment lined sheet pan. Generously coat your hands with the coconut oil and water and press out the pizza crust by hand working in a circular motion. Par-bake the crust at 500 F for 8 minutes. Cool prior to assebling.
4. For the cashew pizza sauce: blend all ingredients together until smooth.
5. To assemble: apply 1/4 cup of cashew sauce on the pre-baked pizza shell with a spoon. Sprinkle first with the red cabbage and then with kale. Bake again at 500 F for 8 minutes. Slice into 4 equal pizza slices and garnish with pepita seeds and fresh basil leaves.

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QUINOA PIZZA

Nutrifacts

Nutrition Facts

20 servings per container

Serving size **1 pizza (133g)**

Amount per serving

Calories **400**

	% Daily Value*
Total Fat 20g	**26%**
Saturated Fat 13g	**65%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 310mg	**13%**
Total Carbohydrate 49g	**18%**
Dietary Fiber 5g	**18%**
Total Sugars 3g	
Includes 0g Added Sugars	**0%**
Protein 9g	
Vitamin D 0mcg	0%
Calcium 47mg	4%
Iron 3mg	15%
Potassium 24mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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