

# Gluten Free Pizza with Heirloom Tomatoes



## Ingredients

1/3 onion sliced or diced

1 heaping Tbsp of garlic

2 cups of spinach

1/2 heirloom tomato

Vegan pesto

\*If making your own crust:

3 cups gluten-free flour blend (1 cup white rice flour + 1 cup brown rice flour + 1 cup tapioca flour + 3/4 tsp xanthan gum)

1 tsp salt

1/2 tsp baking powder

3 Tbsp sugar, divided

1 Tbsp yeast

1 1/4 cup warm water, divided

1 Tbsp olive oil

\*Source for crust - MinimalistBaker.com. Instructions for crust are linked in the directions

## Directions

Sauté onion and garlic for 3 minutes. Add spinach for another minute and remove from heat.

\*Choose your crust:

If you have time and want to make your own crust [follow these instructions](#)

If you are short on time:

Bob's Red Mill will allow you to roll your own.

Trader Joe's has a cauliflower crust pre-made. \*If you buy pre made, read the labels. They can put a lot of fillers in there, so not all crusts are created equal. Know what each ingredient is, otherwise you might still feel like you just had a glutinous pie.

Brush olive oil on the pizza crust, vegan pesto, pour the spinach, onion and garlic mix over pizza, add diced tomatoes and cook at 425 degrees for 10-12 minutes.

Enjoy!