

# THAI PIZZA



## INGREDIENTS – serves 4

Premier Japan Teriyaki Sauce (MILD)

OR

San-J Thai Peanut Sauce (SPICY)

PB2 (optional)

1 block tofu (firm or extra firm)

1 bunch cilantro

1 cup shredded carrot

2 packed cups shredded green or purple cabbage (or combo of both)

½ onion thinly sliced into half moons

Mozzarella Daiya

Chopped peanuts

Sami's Bakery millet and flax pizza crust

Crumble the block of tofu and place it into a glass Tupperware container. Pour in either the teriyaki or peanut sauce and mix well to marinate (use enough to coat well). Allow to marinate 1 hour to overnight.

After marinating, broil the tofu on a lightly (VERY lightly) greased cookie sheet for 10-15 minutes. Once broiled, set the tofu aside.

Preheat the oven (and your pizza stone if you have one) to 475 or 500 degrees Fahrenheit.

While the oven is preheating, clean and chop the veggies and cilantro.

Sauté the onion and cabbage in either some water or a tiny amount of olive oil. Once the cabbage and onion has softened (5-7 minutes), add in the carrot and sauté a few minutes longer. Remove from heat when sauté is done.

Assemble the pizza by spreading the crust with either the teriyaki sauce or Thai peanut sauce. I used the teriyaki sauce and added in some PB2 to make my own peanut sauce since my daughter is not a fan of spicy food.

Top the crust and peanut sauce with the cabbage, onion, and carrot mixture.

Now top the pizza with the broiled tofu, Daiya cheese, cilantro, and chopped peanuts.

Bake for 10-15 minutes until browned to your personal taste.

I served the pizza with the spicy Thai peanut sauce on the side for dipping.

<http://veggiegrettie.com/2011/10/07/thai-pizza/>