

Ralph's Best Pizza (Vegan Style)

Trader Joe's Pizza Crust

Trader Joe's Dairy Free Mozzarella Style Shreds Cashew Cheese Alternative

Trader Joe's Dairy Free Shredded Parmesan Cheese Alternative

1 Can Hunts Fire roasted diced Tomatoes (drained very well)

½ Red Bell Pepper (chopped or sliced)

¼ red onion (sliced)

1 cup sliced mushrooms

½ can Trader Joes artichoke hearts in water

½ can sliced olives

½ cup fresh basil leaves (thinly sliced)

Pizza Seasoning

Garlic powder

Red pepper flakes (if desired)

½ teaspoon ground fennel seeds (use a mortar and pestle to grind the seeds)

Cornmeal (for sprinkling the bottom of the pizza pan)

- Set oven to 425 degrees
- Sprinkle cornmeal on the bottom of pan
- Roll out pizza dough to fit pan
- Spread out drained diced tomatoes on top of the pizza dough
- Sprinkle seasonings on top of tomatoes
- Sprinkle Mozzarella style shreds on top of tomatoes
- Put vegetables on top in any order and any combination (mix and match or use them all)
- Sprinkle Parm Style Shreds on top (these won't melt much so don't worry)

Bake for 20-25 minutes. The more vegetables you have, the longer it will take. I like to rotate the pan from top to bottom of the oven every 10 minutes. I get a more even crispness this way, but it could just be my oven, so you do you.

Slice and enjoy.

This freezes really well. Just pop the frozen slices on a parchment lined baking sheet and set in preheated 425 oven for 15 minutes or so.

I even like it cold sometimes if I'm traveling.

P.S. My husband is not vegan, he likes real Mozzarella, Parm and Pepperoni. Otherwise, it's the same.