

BBQ Ranch Rainbow Pizza

PART 1: THE DOUGH

INGREDIENTS

- 3 small purple sweet potatoes, peeled and chopped
- 1 can white beans, rinsed
- 1 tbsp tahini
- 1 tsp garlic powder
- 1 tsp salt
- 1 tbsp olive oil
- 3/4 cassava flour

DIRECTIONS

1. Steam or boil the sweet potatoes until the potato is tender and you can easily pierce with a fork.
2. Drain and add to food processor.
3. Add the beans, tahini, garlic powder, salt and olive oil. Process on a low setting until the mixture is completely smooth, similar to the consistency of hummus.
4. Add to a bowl and slowly combine cassava flour 1/4 cup at a time, until well combined.

BBQ Ranch Rainbow Pizza Cont.

PART 2: PIZZA ASSEMBLY

INGREDIENTS

PIzza

- Pizza dough
- Vegan pepper jack cheese
- 1 small yellow squash, sliced
- 1/2 yellow bell pepper, sliced
- 1/2 watermelon radish, sliced
- 1 cup small yellow oyster mushrooms (any mushroom you can find works great)
- Big Tree Farms Tangy BBQ sauce
- 1 avocado, sliced

Ranch

- 1 batch cashew cream
- 1/4 cup chopped dill
- 1/2 tsp apple cider vinegar
- 1 tsp white wine vinegar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1 tbsp nutritional yeast (optional)

DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Roast or grill the yellow squash, bell pepper and radish (option to grill in cast iron instead of BBQ). Set aside when finished.
3. Push out the dough onto a round pizza pan and bake for 15-minutes.
4. While the dough is baking, make your ranch by mixing all ranch ingredients in a bowl, set aside.
5. Pull out the dough and top with the ranch, vegan jack cheese, grilled veggies, mushrooms and finally drizzle the Big Tree Farms Tangy BBQ sauce all over it.
6. Cook for 30-minutes more in the oven.
7. Top with avocado slices, slice up the pizza and serve!

