

## Gluten Free Pizza Recipe



### What You Need

Rice flour for dusting hands and rolling pin  
1 package gluten-free pizza dough mix -13.2 oz ( available at most markets)  
1 Tbsp olive oil  
2 Tbsp red onion (diced)  
1/4 tsp salt  
1 1/2 Cups canned tomato puree  
1/2 tsp stevia, agave or splenda type sweetener( or you can use 2 Tbsp sugar)

1/2 tsp dried oregano

1/4 tsp of pepper

1/2 Lb. mozzarella flavored non dairy cheese ( or mozzarella cheese)(shredded)

1 Red bell pepper (seeded and sliced)

1 Green bell pepper (seeded and sliced)

1/2 cup pitted black olives (cut in half)

10 fresh basil leaves

2 Pizza pans ( or large cookie sheet)

Non Stick cooking spray (gluten free)

Nonstick skillet

Rolling pin

**Before you Start** Preheat oven to 425°F and prepare dough according to package directions. Spray pizza pans with nonstick cooking spray.

**Lets Make It!** Over medium heat warm olive oil in the skillet add onion and salt; sauté until onion has softened (about 3 - 5 minutes). Reduce heat to low; stir in tomato puree, sugar replacement, oregano and pepper. Simmer for 10 minutes.

Divide dough in half; spread on pans. Pour sauce over each, leaving 1/2-inch border. Sprinkle with mozzarella. Try arranging pepper slices in a pinwheel pattern. Place olive halves between pepper slices. Bake for 15 to 18 minutes (or according to package directions), bake until crust is light golden and cheese has melted. Allow to cool for 5 minutes. Top with basil leaves just before serving.

Serves 6-8

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