

QUINOA PIZZA CRUST



This healthy crust is so simple its ridiculous!

I double this recipe to fit my pizza pan.

- 1. SOAK 3/4 CUP QUINOA IN 3 CUPS FILTERED WATER; THEN, RINSE/DRAIN.**
- 2. MIX IN BLENDER UNTIL SMOOTH/THICK LIKE CAKE BATTER**
 - the quinoa (soaked/rinsed/drained)
 - 1/4 cup filtered water
 - 2 tbs evoo
 - 1/2 tsp baking powder
 - 1/2 tsp pink salt
- 3. POUR ON PIZZA BRICK OR GREASED PIZZA PAN**
- 4. BAKE 375**
 - 25-30 MINS 375
 - LOAD ON TOPPING OF CHOICE & BAKE 10 MORE MINS UNTIL GOLDEN BROWN

Mangia