Sweet Potato Flatbread Pizza

DEVELOPED BY: Craig Mombert at Davidson College

Servings:1

Ingredients	Quantity	Measure
Sweet Potato Flatbread (Gluten-Free)	1	Each
Pizza Sauce	2	Fluid ounces
Tofurky Original Italian Sausage, Thin slice	2	Ounces
Sliced Mushrooms	1/2	Ounce
Red and or Green Pepper, Julienne	1/2	Ounce
Red Onion	1/2	Ounce
Moocho Dairy-Free Mozzarella Style Shreds	2	Ounces

Preparation

- 1. Remove the sweet potato flatbread from the package. (Can be thawed or frozen)
- 2. Place the pizza sauce or sauce of choice on the flatbread.
- 3. Add the lightly sautéed or raw vegetables on top of sauce evenly.
- 4. Add the Tofurky Original Italian Sausage, and the Moocho Dairy-Free Mozzarella Style Plant Based Shreds.
- 5. Place in a 400-degree oven for 6 minutes until Mozzarella Style shreds melt and brown.
- 6. Ready to serve.

Notes

The item can be cooked in a turbo chef or any oven or Grill that you have available.

