



Rainbow Pizza

This is a fun way to enjoy your gluten-free pizza and eat your veggies!

Ingredients

FOR THE CRUST

- 1 bag [Pamela's Pizza Crust Mix](#) (11.29 oz)
- 2¼ tsp yeast
- 1 cup very warm water (100°F)
- 2 TBSP olive oil
- For dusting: Pizza Mix, rice flour, or cornmeal

FOR THE TOPPINGS

- ¼ cup pizza sauce
- 1¼ cup mozzarella cheese, grated
- ½ cup red peppers (diced)
- ½ cup orange peppers (diced)
- ½ cup cherry tomatoes
- ½ cup corn
- ½ cup diced red onions
- ½ cup broccoli

Directions

Using a stand mixer or by hand, combine the baking mix, yeast, warm water and olive oil. Dough will be sticky. Wrap in plastic and let rise for 1-2 hours.

Preheat oven to 475°F.

Dust a cutting board with rice flour and gently pat dough into pizza crust. Par-bake crust for 10-12 minutes.

Remove from oven and cover with sauce, cheese, and vegetables. Return to oven to bake for 5-10 more minutes until hot and bubbly.