

Red Curry Pizza

Derek and I went to a pizza place here in Tucson where they make this EPIC thai red curry pizza and I had to remake it at home. This one will definitely blow you away.

Prep:
60 minutes

Cook:
30 minutes

Ready In:
90 minutes

Servings:
1-2



Ingredients

1 packet active dry yeast
1 cup warm water
2 cups flour
1 tsp salt (optional)

Sauce

1/4 cup coconut milk
1 tbsp red curry paste
1 tbsp brown sugar
1 tsp red pepper flakes

Toppings

1/4 cup shredded carrots
1/4 cup red pepper, julienned
1/4 cup yellow onion, diced
2 tbsp cilantro, minced
1 tbsp scallions, chopped
1 cup daiya mozzarella
mung bean sprouts
2 tbsp cilantro, minced
2 tbsp crushed peanuts

Instructions

- 1** First make your dough. Take a large bowl and empty your yeast into it. Pour your warm cup of water over the yeast and let sit 5 minutes. SLOWLY add in your flour in 1/4 cup increments and mixing it in all the way. Once all the flour is combined, knead your dough into a ball, place in a bowl and cover. Let sit 1 hour.
- 2** Next preheat your oven to 325F. Roll out your dough into 2 pizzas and mix together your sauce ingredients. Pour 1/2 of the sauce over each pizza and add the toppings on. Reserve some of the cilantro, scallions and all of the mung bean sprouts and peanuts for the very end.
- 3** Place your pizzas in the oven for 30 minutes or until the cheese is melted and the crust starts to brown. Let them cool for 10 minutes then cut and sprinkle the rest of your cilantro, scallions, peanuts and sprouts over top. Enjoy.
- 4** Serve this to your skeptical friends and wow them with how delicious vegan pizza can be..