

# Thai Peanut Pizza on Cauliflower Crust

Thai Peanut Sauce (recipe follows)

1 medium spring onion, sliced thin

A couple cloves spring garlic, minced

2 tablespoons olive oil

2 – 3 cups red cabbage, sliced thin

1-2 ears corn, shucked

1 - 3 cups mozzarella, sliced\*

Cauliflower Pizza Crust \*\*

Preheat oven to 375F. Make the peanut sauce and set aside.

Heat a large sauté pan with oil; add onions and sauté a few minutes till translucent. Add garlic and sauté 30 seconds. Add cabbage and corn, sauté till lightly browned. Deglaze your pan with some white wine or stock, scraping up all the fond that stuck to the pan with a wooden spoon, and remove from the heat.

Spread the peanut sauce on the crust, top with veggies, then cheese. Bake 12 minutes or till cheese is melted and crust is browned on the bottom. Serve with a side of Sriracha.

## Thai Peanut Sauce

¾ cup coconut milk

½ cup peanut butter\*\*\*

2 cloves garlic, smashed into a paste (substitute garlic powder)

1 tablespoon lime juice

1 - 3 teaspoons fish sauce to taste

Squirt of Sriracha or Asian Chili Paste

Whisk in a medium bowl to combine.

\*We use [Local cheesemaker Morse's](#) Mozzarella di Bufala available at Bianchini's.

\*\* We use Caulipower gluten-free crust made from cauliflower and brown rice flour, available at Bianchini's.

\*\*\*We use Nut 'n Bean Honey Pumpkin Seed Butter, available at the Portola Valley Farmers Market, Thursdays 2PM – 6PM