

WELL YOUR WORLD



HEALTHY PLANT-BASED RECIPES

Lavash Pizza

INGREDIENTS

- 1-2 oil-free whole wheat lavash (found at most Trader Joe's)
- 1/2 jar WYW Pizza Sauce
- chopped red onions
- chopped mushrooms
- chopped bell pepper
- sliced olives (optional)
- Tofu Pepperoni

To Serve:

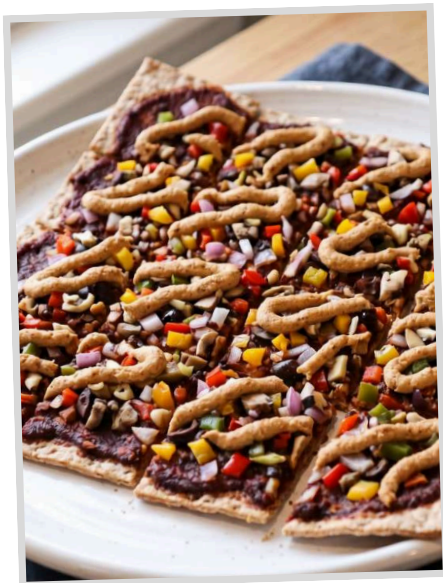
- fresh chopped greens
- WYW Italian Seasoning
- WYW Nooch

METHOD

Preheat the oven to 500°F.

Spread a nice layer of sauce over the lavash including the edges, so they don't burn. Toss on the chopped veggies and bake for about 5-8 minutes, checking every couple minutes.

Remove the pizza from the oven and top with fresh greens and Italian seasoning. Drizzle on some Cheese Sauce or sprinkle on some Nooch. Chop the pizza into squares and dig in. What a delicious, fresh way to enjoy pizza again, and in record time no less!



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Tofu Pepperoni

INGREDIENTS

- 1 block firm tofu
- 2–3 tablespoons WYW Pepperoni Seasoning
- 1–2 tablespoons water

METHOD

To prepare the Tofu Pepperoni, add all of the ingredients to a food processor and process to a smooth and spreadable consistency. If it is too dry, add a tablespoon or so of water and process again.

Add to a large Ziploc bag and cut a small hole in the corner of the bag. Pipe it on your pizza generously before baking.

