

Doctor Your Daiya Pizza!

A frozen pizza sure comes in handy when you are looking for a meal on the fly. As you probably know by now, we are flavor obsessed, so “doctoring” a frozen pizza is a must. We are really enjoying frozen Daiya pizzas (both the Daiya Supreme and the Cheeze Lover’s) because they are plant based, gluten and dairy free, but use the flavor combinations below to embellish any brand of frozen pizza. Cook using the instructions per package and doctor the just-out-of-the-oven pizzas to your hearts content☺ Feel free to mix and match ingredients, customizing to your taste preferences.

#1 Hawaiian Style

Brush with BBQ sauce and add:

Smoked paprika
Chopped fresh pineapple
Chopped jalapeno
Fresh chopped cilantro

#2 Mediterranean Style

Sprinkle with:

Garlic powder
Onion powder
Chili flakes
Chopped sundried tomatoes
Crumbled Feta (We like the nondairy brand: Violife)
Chopped fresh basil or arugula
Drizzle with high quality extra virgin olive oil

#3 Southwest Style

Brush with BBQ sauce or red enchilada sauce and add:

Ground cumin, coriander and dried oregano
1 cup of black beans, drained
Halved fresh grape tomatoes or sweet 100’s
Handful of chopped scallions
Chopped fresh cilantro
Chopped jalapeno or hot sauce if desired