



## SHORT STORY

Call the whole family down to the kitchen for an all-hands-on-deck kind of dinner. Here are two recipes to get you started—but don't be afraid to try something completely new!

**TIME**

30 Min

**SERVES**



2-3 people  
(per pizza)

**COOK**

Oven & Stove

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## INGREDIENTS

### Base and Toppings for Both:

- 1 box of Trader Joe's frozen Cauliflower Pizza Crust
- 2 cups already-cooked, shredded chicken
- 1 cup crumbled goat cheese

### First Pizza:

- 1/2 jar of marinara sauce
- 1 Tbsp. olive oil
- 10 cherry tomatoes, cut in half
- 1 zucchini, chopped
- 5 mini bell peppers, chopped
- 2 handfuls of mushrooms, chopped
- 1 Japanese eggplant, chopped

### Second Pizza:

- 1 1/2 Tbsp. minced garlic
- 1/4 cup olive oil
- 10 basil leaves
- 1 handful of spinach
- 10 artichoke hearts

## INSTRUCTIONS

1. Prepare the cauliflower crust as the box indicates. Don't worry if you don't have a pizza stone, just use a cookie sheet. You may also break the crust as you flip it. This will only add character!
2. Pour 1 Tbsp. of olive oil into a skillet and sauté the chopped up zucchini, eggplant, bell peppers, and cherry tomatoes.
3. Once you have removed the pizza crusts from the oven, pour the marinara sauce onto the first pizza. Top this pizza with the sautéed ingredients and shredded chicken. Sprinkle with crumbled goat cheese.
4. In a separate bowl, mix together the olive oil and minced garlic. Spread this base onto the second pizza and place shredded chicken, cherry tomatoes, goat cheese, artichoke hearts, basil, and spinach on top.
5. Return both pizzas to the oven to cook for 10 more minutes, or until the ingredients are hot.
6. Remove the pizzas from the oven and let them cool for about 5 minutes.
7. Cut into pizza slices and enjoy!