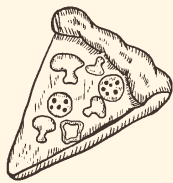




Cassava Pizza

INGREDIENTS



Crust:

- 12oz cooked or raw cassava, grated (can be substituted for green plantain, green banana, or kalo)
- 1-3 garlic cloves
- 1 tbsp fresh chopped herbs (i.e. rosemary, oregano, sage, thyme)
- 1 tbsp olive oil
- 1 tsp salt

Toppings:

- Sauce of choice
- Shredded cheese
- Cooked vegetables and/or proteins

DIRECTIONS

1. Combine all of the ingredients in a bowl
2. Coat a cast iron pan generously with oil
3. Spread out the mixture evenly with a spatula, pressing so that it sticks together
4. On a stovetop, cook for 5-7 minutes on medium-high heat
5. Remove from heat and place a plate or cutting board on top, flip the crust over onto it, and then slide the uncooked side back onto the pan
6. Spread a thin layer of sauce on the cooked side, sprinkle cheese on top, and add your toppings of choice
7. Return the pan back to the stove and cook for an additional 3-5 minutes
 - * For large batches, shape the crust on an oiled baking sheet and cook it in the oven for 10 minutes on each side at 375F