

EASY PEEZY VEGAN BBQ PIZZA

INGREDIENTS:

- PRE-MADE WHOLE WHEAT PIZZA CRUST
- 1 PACKAGE LIGHTLIFE SMART BBQ
- 1 ONION
- 2 CUPS CHOPPED GREEN CABBAGE
- BBQ SAUCE FOR GARNISH



MAKE IT:

- PREHEAT OVEN TO 400 DEGREES
- SLICE/CHOP ONIONS AND CABBAGE AND SAUTE UNTIL SOFT AND TENDER IN OLIVE OIL WITH SALT AND PEPPER TO TASTE
- SPREAD SMART BBQ ON PIZZA CRUST (I USED THE CRUST FROM WHOLE FOODS FOUND IN THE REFRIGERATED SECTION BY THE TORTILLAS)
- COVER THE SMART BBQ WITH THE SAUTEED VEGGIES
- DRIZZLE A LITTLE BIT OF BBQ SAUCE ON TOP FOR A PRETTY GARNISH (NOT TOO MUCH CUZ THE SMART BBQ ALREADY HAS ITS OWN SAUCE)
- BAKE FOR 10 TO 12 MINUTES
- SLICE AND SERVE!