

Yuca Crust Pizzas

(Use of TIO JORGE[®] Yuca Mash, TIO JORGE[®] Sweet Potato Mash, BIG BANANA[®] Sweet Plantain Mash & Slices)



Servings: 3-6



Total Time: 60 min.



Level: Intermediate

SWEET POTATO BBQ CORN

Ingredients

- 1 Yuca Pizza Dough (recipe follows)
- 1 cup TIO JORGE Sweet Potato Mash
- ½ cup corn kernels, thawed if frozen
- ½ onion, sliced sliced thick
- 4 sweet peppers, cut into rings, seeds removed

- 1 sliced jalapeno
- ½ cup BBQ sauce
- ½ tsp each of garlic powder
- 1 tsp. oregano
- 1 tsp. parsley
- ¼ tsp. onion powder
- ¼ tsp. Thyme
- ¼ tsp. Cayenne
- ¼ tsp. Salt
- ¼ tsp. celery seed
- 1 tsp smoked paprika
- 1 tbsp cilantro, minced, for garnish

For the Yuca Pizza Dough

- 2 cups mashed yuca (peeled, cut into medium size pieces, boiled until fork tender, drained)
- 1 teaspoon extra virgin olive oil
- 2 heaping tablespoons coconut oil
- 2 tablespoons coconut flour
- 1/2 teaspoon sea salt
- Garlic & onion powder to taste

For the Pizza:

1. Preheat oven to 375 (depending on how your oven bakes)
2. Combine all ingredients except for coconut flour in a food processor.
3. Add seasoning to give it flavor.
4. Process until a dough is formed.
5. Empty dough onto a piece of parchment paper
6. Add in coconut flour to top and bottom of the dough.
7. Allow dough to cool completely then divide into 2 pieces (for two crusts) or keep as one large crust.
8. Roll out the dough to create a crust (or 2) that is about ½ inch thick.

9. Bake for 15-20 minutes on a parchment lined baking sheet or until nicely browned throughout.
10. Remove from oven and flip crust(s) over and continue baking until this side is browned as well. approximately 15 minutes more.

To assemble and bake:

1. In a small bowl combine all the seasonings (from the garlic powder to the smoked paprika) and reserve.
2. In a separate bowl add the onions, peppers, 2 tbsp bbq sauce, a good dash of black pepper and toss.
3. Brush olive oil on the pizza dough.
4. Spread Sweet potato mash on the pizza.
5. Add the vegetables and top with the jalapeno.
6. Sprinkle seasoning all over the veggies generously.
7. Drizzle more of the bbq sauce over the pizza.
8. Bake for 10-12 minutes; until everything is heated thru.
9. Cool for a minute. Garnish with cilantro, more seasoning and more bbq sauce. Slice and serve.