

INGREDIENTS

 2 SERVINGS

 25 MIN

 EASY

1 pack Garden Gourmet Sensational Filet Pieces Mexican Seasoning

1 pizza dough pack (we used cauliflower base, but feel free to switch it up!)

Some tomato sauce

60 g broccoli

1 red and 1 orange bell pepper

1 red onion

40 g corn

Some oregano

Some vegan cheese

Celebrate Pride with this tasty vegan rainbow recipe! A simple, colorful and fun recipe that everyone will love, made with our Marinated Filet Pieces.

PREPARATION

1. Pre-heat oven and prepare veggies

Pre-heat your oven to 220 degrees celsius. Chop all your veggies: broccoli, red onion and bell peppers.

2. Build your pizza

Open a can of tomato sauce, spread some on the base of your pizza dough and add some dried oregano and some vegan cheese.

3. Create the rainbow with the toppings

Add to your base all the chopped vegetables plus some corn and the Garden Gourmet Sensational Marinated Pieces. Add the ingredients in layers of colors so it forms a rainbow like in the image, from the purple color of the red onion to the red of the bell pepper.

4. Bake the pizza and feel the Pride!

Once you are happy with the look of your rainbow pizza, put them in the oven for 10 minutes. Happy Pride!

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