



# SOCCA PIZZA WITH CASHEW CHEESE

SERVES 2 OR 4

TIME: 45 MIN

CALORIES: 450/SERVING



Socca is essentially a large chickpea pancake, but in this recipe, we're using it as a flatbread pizza crust that is naturally gluten-free and nourishing. Topped with vegetables, fresh basil and a delicious cashew cheese, this is the plant-based pizza of our dreams!

## WHAT YOU'LL NEED

- Large oven-safe skillet
- Large baking sheet or pizza pan
- Whisk (or fork)
- Oil
- Salt & pepper





## OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!

### WHAT'S INSIDE

2 servings      4 servings

Dry mix	1 cup	2 cups
Pizza sauce	1/3 cup	2/3 cup
Bell pepper	1	2
Cremini mushrooms	1 cup	2 cups
Kale	1/4 bunch	1/2 bunch
Cashew cheese	1/3 cup	2/3 cup
Basil	1/2 bunch	1 bunch



Preheat the oven to 425°F. In a medium mixing bowl, whisk together the **dry mix** and 1 cup of **water** (2 cups for 4 servings) and whisk until smooth. The batter should be thin. Cover and let rest for 30 minutes.



Prep the rest of your ingredients: Slice the **mushrooms**, roughly chop the **kale**, and slice the **bell pepper**.



Heat a large oven-safe skillet over medium heat. Add 1 tbsp of **oil** (2 tbsp for 4 servings) along with the **mushrooms** and **peppers**. Sauté until softened, about 5 minutes, then add the **kale** and cook just until wilted. Season and transfer to a plate and set aside.



Pour 1-2 tsp of **oil** (2-4 tsp for 4 servings) into the hot pan then pour the **batter** into the pan (only use half the batter for 4 servings), and tip the pan around to evenly distribute the batter.

**If you don't have an oven-safe skillet, leave the batter in the pan until it can be carefully lifted and transferred to a pizza tray or baking pan with a spatula.**



Place in the oven and bake for 10 minutes until lightly crispy and the top is cooked through. Top the **pizza** with the **tomato sauce**, sautéed **vegetables**, and **cashew cheese** (for 4 servings, only use half these ingredients, reserving rest for second pizza). Return to oven and bake for another 10 minutes.



Remove Socca Pizza from the oven and transfer to a cutting board. Top with **fresh basil** and cut into slices! Enjoy!

**For 4 servings, repeat steps 4-6 to make a second pizza.**

Nutrition Facts	
Valeur nutritive	
Per Serving (235 g) pour 1 (235 g)	
<b>Calories 450</b>	<b>% Daily Value*</b>
<b>Fat / Lipides</b> 24 g	<b>% valeur quotidienne*</b> 32 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides</b> 44 g	
Fibre / Fibres 9 g	32 %
Sugars / Sucres 11 g	11 %
<b>Protein / Protéines</b> 19 g	
<b>Cholesterol / Cholestérol</b> 0 mg	0 %
<b>Sodium</b> 230 mg	10 %
Potassium 1100 mg	23 %
Calcium 100 mg	8 %
Iron / Fer 5 mg	28 %
*5% or less is a little 15% or more is a lot	
*5% ou moins c'est peu 15% ou plus c'est beaucoup	