



Grilled Gluten Free Pizza Recipe

- 1-4 Udi's Gluten Free Pizza Crust
- 1oz Per Crust Fresh Mozzarella (Grass Fed or Goats Milk)
- Grated Fresh Parmesan
- 1 TBS Per Crust Olive or Avocado Oil
- ½ TSP Per Crust Minced Garlic
- Toppings of choice:
 - Spinach
 - Red Bell Peppers
 - Parsley
 - Mushrooms
 - Zucchini
 - Red Onions
 - Basil
 - Smoked Salmon
 - Anchovies
 - Cherry Tomatoes - DON'T MISS THESE!

Pre-heat grill on low. Coat one side of pizza crust with ½ TBS of Oil. Place on grill oil side down. Cook 5-7 min until heated and slightly charred. Remove from grill, oil non-grilled side with remaining oil. Add topping of choice + mozzarella, garlic, and parmesan. Grill on low to medium heat for another 5-7 min. Serve!!!