



Makes 1 pizza
Cook Time: 50 minutes

INGREDIENTS:

6 oz. extra-firm silken-style tofu

1 tablespoon lime juice

½ teaspoon chipotle chile powder

2 ears sweet corn, husks and silks removed

1 teaspoon smoked paprika

½ of a red bell pepper, stemmed and seeded

1 recipe [Homemade Oil-Free Pizza Dough](#)

Cornmeal (for sprinkling on baking sheet)

¼ cup slivered red onion

1 to 2 small fresh jalapeño chile peppers, thinly sliced, seeds removed if desired

Fresh cilantro

Lime wedges

Grilled Street Corn Pizza

You don't need a wood-fired oven to make restaurant-quality pizza at home. Just fire up the grill. For this festive pizza, both the veggies and the crust are grilled, resulting in a deep, smoky flavor. Chipotle powder (which is dried smoked jalapeño) and smoked paprika further enhance the smokiness. An easy homemade lime crema adds zesty notes. Want even more options for healthy pizza? Check out our entire list of [vegan pizza recipes](#).

Tip: Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

By Shelli McConnell

- 1 For lime crema, in a small food processor combine tofu, lime juice, and ¼ tsp. of the chipotle chile powder. Cover and process until smooth.
- 2 Brush corn with 1 Tbsp. of the lime crema. Sprinkle with the remaining ¼ tsp. chipotle chile powder and the smoked paprika; rub into corn. Grill corn, covered, over medium-high 15 to 20 minutes or until tender and lightly charred, turning occasionally. Grill bell pepper the last 8 to 10 minutes of grilling time or until tender and lightly charred, turning once.
- 3 When cool enough to handle, cut corn from cobs, keeping some in planks. Cut bell pepper into bite-size strips.
- 4 On a lightly floured surface, roll Homemade Oil-Free Pizza Dough into a 12-inch circle or freeform shape. Sprinkle a baking sheet with cornmeal. Transfer dough circle to the baking sheet. The dough should move freely on the baking sheet.
- 5 Use the baking sheet to transfer dough to grill rack. Cover and grill over medium about 5 minutes or until crust is set and lightly browned on the bottom, rotating once or twice during grilling. Remove crust from grill.
- 6 Spread remaining lime crema on browned side of pizza crust. Add corn, bell pepper, onion, and jalapeño. Return pizza to grill and grill about 5 minutes more or until bottom of crust is well browned.
- 7 Sprinkle with cilantro and additional chipotle chile powder. Serve with lime wedges.