



Makes 1 pizza
Preparation Time: 20 minutes
Cook Time: 20 minutes

INGREDIENTS:

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

1 teaspoon unsweetened, unflavored plant-based milk

½ cup oil-free hummus

¼ cup frozen peas, thawed

2 teaspoons Thai green curry paste

1 lime, halved

1 fresh Thai chile, sliced (optional)

2 cups chopped, steamed broccoli

1 cup chopped, steamed sweet potato

½ cup sliced red bell pepper

½ cup shredded carrot

¼ cup chopped fresh cilantro

2 scallions, sliced

Thai Green Curry Pizza

This veggie-licious pizza is packed with punchy flavor thanks to a shot of lime juice and a spicy Thai chile. Savory **hummus** is blended with green curry paste and peas for a zesty sauce that tastes as vibrant as it looks. The topping of fresh veggies brings in the hearty texture you expect from a **bowl of curry**, except this time it's delivered in flatbread form. Top with fresh cilantro and an extra squeeze of lime before digging into this delicious Thai-inspired pizza!

By Nancy Macklin, RDN

- 1** Preheat oven to 400°F. Line a baking sheet with foil. On a lightly floured surface, roll pizza dough into a 12-inch circle. Transfer to the prepared baking sheet, poke all over with a fork, and brush with 1 teaspoon of the milk. Bake 8 minutes.
- 2** Increase oven temperature to 425°F. Bake 5 minutes more.
- 3** In a small food processor combine hummus, peas, and curry paste. Process until smooth. Juice one lime half; add juice to hummus mixture. Stir in half of the Thai chile (if using). Spread over partially baked pizza crust. Top with broccoli, sweet potato, and bell pepper.
- 4** Bake 8 to 10 minutes or until crust starts to brown and is crisp. Immediately sprinkle pizza with carrot, cilantro, scallions, and the remaining Thai chile (if using). Cut remaining lime half into wedges and serve with pizza.