

Street Corn Pizza.

4 SERVINGS 50 MINUTES



INGREDIENTS

1 tbsp Lime Juice
1/2 tsp Chipotle Chili Powder
6 ozs Silken Tofu
2 ears Sweet Corn (husks and silks removed)
1 tsp Smoked Paprika
1/2 Red Bell Pepper (seeded and stemmed)
2 tbsps Corn Meal
1/4 cup Red Onion (thinly sliced)
1 Jalapeno Pepper (seeded, thinly sliced)
1/4 cup Chopped Cilantro
1 Lime (wedges)
1 3/4 cups Whole Wheat Pastry Flour
1 1/2 tps Fast Rising Active Dry Yeast
3/4 tsp Cane Sugar
1/4 tsp Sea Salt (or iodized salt)
3/4 cup Water

NUTRITION

AMOUNT PER SERVING

Calories	291	Fiber	9g
Fat	3g	Sugar	7g
Saturated	0g	Protein	11g
Trans	0g	Cholesterol	0mg
Carbs	56g	Sodium	164mg

DIRECTIONS

- 01 Turn on grill to warm to a medium-high temperature.
- 02 Prepare the lime crema for the base of the pizza and to brush on the corn. Combine lime juice 1/4 tsp. chili powder, and tofu in a small blender. Blend until smooth.
- 03 Brush ears of corn with 1 T. lime crema mixture. Then, sprinkle the ears with remaining chili powder and rub into the corn. Grill ears of corn over medium high heat for 15-20 minutes. Turn periodically. It should be slightly charred.
- 04 Grill bell pepper half for the about 8-10 minutes until slightly charred flipping half way through.
- 05 Remove corn and bell pepper to a plate cool. Once cool enough to handle, cut the corn from the cobs. Cut the bell pepper into thin strips.
- 06 While the corn & bell pepper are cooling, make the pizza dough by combining the flour, yeast, sugar and salt in a medium bowl. Stir in the water (120 degrees) until combined. Turn the dough out on a lightly floured surface. Gradually, knead the dough adding up to 1/4 cup additional flour until the dough appears smooth and elastic (2-5 minutes). Cover the dough and let rest 10-12 minutes.
- 07 Roll pizza dough into a 12-inch round or free form shape on a lightly floured surface. Lightly sprinkle a sheet pan with corn meal. Transfer the formed pizza crust to the sheet pan.
- 08 Using the baking sheet, transfer the pizza crust to the grill rack. Cover & grill for about 5 minutes over medium heat or until the bottom of the crust is lightly browned. Rotate the crust 1-2 times during grilling for even browning. Remove crust from the grill back to the sheet pan.
- 09 Spread lime crema on the browned side of the pizza crust. Add the corn, bell pepper strips, red onion, and jalapeño slices. Place pizza back on the

grill until the bottom crust is golden brown or about 5 minutes.

10 Sprinkle pizza top with chopped cilantro. Serve with a lime wedge.

NOTES

TIGHT ON TIME

Pop the pizza crust in a 450F oven for 5 minutes on the sheet pan. Flip the crust over & top with pizza sauce & your favorite toppings. Bake for 10-15 minutes. Time may vary depending on your oven. I used mushrooms, grilled corn kernels, red onion, black olives, fresh tomatoes, and fresh basil.

MAKE THE PIZZA CRUST AHEAD

Batch cook a double batch of whole grain pizza dough. Then, either grill one side for 5 minutes or pop it in the oven for 5 minutes. Let crusts cool and wrap tightly in plastic wrap and store in the freezer. Simply top with your favorites & bake or grill.

SERVING SIZE

1/4 of the pizza