

# Buffalo Chickpea Pizza

VEGAN | GLUTEN FREE | Serves 2

## Ingredients

- 1 Gluten Free Quick Mix Pizza Dough
- 1/2 cup plain hummus
- 3-4 Tbsp hot sauce
- salt + pepper
- 400g can chickpeas, drained and rinsed
- 1 Tbsp olive oil
- 1/4 tsp cayenne pepper
- 1+ cup mozzarella or vegan mozzarella or Plantasy Cheez Sauce
- 2-3 Tbsp parsley roughly chopped

## Method

Prepare your pizza dough according to package instructions.



Mix hummus, 3 Tbsp hot sauce, and salt and pepper (if needed) until smooth. Taste, and add the additional Tbsp of hot sauce if you want it spicier. Set aside.

Add chickpeas to a small bowl. Cover with olive oil, salt, pepper, and cayenne, and mix to combine. Set aside.



Spread hummus-hot sauce mixture on your crust. Top with chickpeas and cheese (cheez sauce).



Bake until cheese is melted and crust is done. Top with parsley and additional hot sauce if you want more kick.