

Crispy Kale White Vegan Pizza

Ingredients

- One pizza dough, [homemade](#) or store bought
- 6-8 shiitake or crimini mushrooms, sliced
- 1 small onion, diced
- 1 cup of vegan mozzarella
- 2-3 cups of kale, cut into bite-sized pieces and tightly packed
- 1 tsp lemon juice
- 1 tbsp olive oil
- Pinch of salt

Cashew Cream

- 1 cup of raw, unsalted cashews
- Salt, to taste
- 2-4 cloves of garlic
- 1 tbsp lemon juice

Steps

1. Preheat the oven to 425°F (220°C). Knead and stretch the dough onto a pizza pan.
2. Put the cashews in a pot of water and boil for about 10 minutes before draining. Place them along with ½ cup of water and the other ingredients for the cashew cream in a blender. Blend on high until the mixture is smooth and creamy.
3. Remove the stems and chop the kale into bite sized pieces and toss in the olive oil, 1 tsp. lemon juice and pinch of salt, massaging it lightly until all the kale is coated.
4. Use a spoon to spread the cashew cream in an even layer on the pizza crust, making sure to leave a few tablespoons out for later use. Next evenly sprinkle the vegan cheese, also reserving a small amount for later use. Top with the onions and mushrooms. Lastly distribute the kale on top, and add the remaining cashew cream in large spoonfuls, and sprinkling the remaining vegan mozzarella on the kale.
5. Cook for about 15 minutes, making sure to check around 10 minutes in that nothing is burning. Remove when the bottom crust has just started to brown.

