

Square One Organics Gluten-Free Shamrock Shaped Mango Margherita Pizzas

Mango Pizza Sauce:

2 Square One Organics Mango cups (1 twin pack), thawed in fridge

1 Hunts Tomato Paste is Gluten-Free

1 teaspoon olive oil

1 or 2 (1 oz. each) organic mozzarella string cheese, cut in half crosswise

2 Ener-G makes a gluten-free, dairy-free English muffin.

I made my own – at the end of this recipe I've included the English muffin recipe I used.

I did not toast the muffins before making this – it was not necessary



Toppings:

¼ cup snipped fresh organic basil leaves

¼ cup seeded chopped tomato

Preheat broiler. In a small glass bowl, combine sauce ingredients. Microwave on High for 15 to 30 seconds till warm. Stir. Set aside. Pull string cheese apart into small strips. Set aside.

Using a 3 ½ to 4-inch shamrock shaped cookie cutter, cut shamrock shape from each muffin half.

Arrange on baking sheet. Using the back of a spoon, spread sauce evenly on each muffin half



within ¼-inch of the edge.

Top evenly with toppings and cheese. Broil 4-inches from heat for 2 to 4 minutes, or until cheese is melted and lightly browned.

2 servings



Note: Bread trimmings may be used to make croutons or breadcrumbs.

Children's Book Pair for this recipe is Stella Luna by Janelle Cannon

Square One Organics CD song pairing for this recipe - Vitamin C and Vitamin A songs!

Gluten-Free, Dairy-Free English Muffins

1-1/2 C Bread Flour Mix (I make my own mix, but you could use a boxed bread flour mix)

1 tsp xanthan gum (If you use a boxed bread flour mix that has xanthan gum in it, omit this step)

½ tsp salt

1 tbsp sugar

1 packet of active dry yeast

¾ C + 1 tbsp water, heated to 110 F

1 tsp canola oil

1. Lightly grease and flour (with rice flour) six English muffin rings and baking sheet. Set rings on baking sheet.
2. Mix all dry ingredients in large bowl. Pour warm water and oil into bowl; mix until just blended. Scrape bowl and beaters and then beat at high speed for two minutes.
3. Spoon dough into rings and spread out. Cover with light cloth and let rise in a warm place for about 20 minutes. Muffins should double in height.
4. Place rack in center of oven. Preheat oven to 375 F.
5. Bake muffins for 15 minutes. Muffins should be very light in color and cooked through. Remove from rings and cool on rack for 15 minutes. Open each muffin by piercing it with a fork around the edge.
6. Store muffins in refrigerator (tightly wrapped in plastic wrap and foil) for three days or in freezer for three weeks.