



RECIPE | CUCUMBERS

BANH MI PIZZA

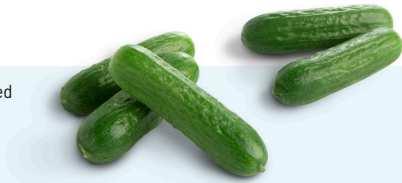


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BANH MI PIZZA



INGREDIENTS

- 2 dry pints** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1 cup** apple cider vinegar
- 1 cup** water
- ½ cup** granulated sugar
- ½ tsp** kosher salt
- 1 cup** matchstick-cut carrots
- 1/3 cup** thinly sliced radishes
- ½** fresh jalapeño, seeded and thinly sliced
- 12 oz** fresh pizza dough
- ½ tsp** reduced-sodium soy sauce or tamari
- 1 ½ tbsp** sesame oil, divided
- 5 oz** part-skim mozzarella cheese, shredded (about 1¼ cups)
- 1 ½ tbsp** canola mayonnaise
- ½ tsp** Sriracha chili sauce

DIRECTIONS

- 1** Preheat oven to 500°F. Roll out dough and stretch to pizza sheet pan and set aside. Brush soy sauce and sesame oil over dough. Bake for 5 minutes.
- 2** Combine vinegar, 1 cup water, sugar, and salt in a saucepan. Bring to a simmer over medium-high; cook, stirring occasionally, until sugar and salt dissolve. Stir in carrots, cucumbers, radishes, and jalapeño. Remove from heat; let stand 10 minutes. Drain and set aside.
- 3** Sprinkle mozzarella evenly over dough. Bake at 500°F for 5 minutes. Combine mayonnaise, Sriracha, and remaining 1½ teaspoons sesame oil.
- 4** Spread pickled vegetables evenly over pizza. Drizzle mayonnaise mixture over top. Serve immediately.



30 min

20 min
PREP.

10 min
COOKING



4



easy