



RECIPE | CUCUMBERS

# BANH MI PIZZA



20 min  
PREP



4



easy

30 min

10 min  
COOKING



## 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 1 ¼ 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 1 tablespoon sesame oil over dough. Bake at 500°F 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 1 ½ teaspoons sesame oil.
- 4 Spread pickled vegetables evenly over pizza. Drizzle mayonnaise mixture over top. Serve immediately.

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