



## Eggplant Pizza - with Homemade Dough!

If you're in the mood for vegan pizza and want to learn how to roll your own dough, this recipe is for you! This video is a must-watch for the personality and banter between the two chefs. Enjoy!

### Ingredients

- 2 packets rapid rise yeast
- ½ cup warm water
- 1 ½ cup flour
- Pinch of salt
- 4-5 tbsp canola oil
- 1 yellow onion
- 1 tbsp olive oil
- 1 small eggplant
- Pinch of salt
- 1 clove garlic
- Crushed tomatoes
- Dried oregano
- Roasted red peppers
- Kalamata Olives
- Fresh basil

### Preparation

Combine the yeast and water into a bowl and stir with a fork

Combine the salt and flour in another bowl and mix together

Add the water and yeast to the salt and flour and shape into a sphere with your hands

Add 1 tbsp canola oil into a small bowl and set the dough on top

Set the dough aside

Slice the onion and mix into a pan with the canola oil, and sauté under medium heat

While the onion cooks, peel and slice the eggplant

Add the eggplant to the pan once the onions have become translucent, then add a pinch of salt and sauté the eggplant and onions together until the eggplant is brown

Dust a cutting board with flour

Knead the dough until smooth, then flatten into a round crust

Brush the dough with 1-2 tsp of canola oil on each side, then place on a pizza sheet

Spread the garlic and crushed tomato on the dough

Sprinkle the oregano, then cover the crust with the onion and eggplant mixture

Add diced roasted red peppers, olives and fresh basil

Cook at 500 degrees until the crust is golden.

If you want to watch the video again. Click [here](#).