



# Gluten-Free Baked Goods

## PIZZA & ITALIAN ROLL

## RECIPE COLLECTION



## GLUTEN FREE BAKED PARMESAN WEDGES

*Yield: 24 servings (6 crusts)*



### **Ingredients:**

- 2 cups mayonnaise
- 2 cloves garlic, finely minced (or 2 teaspoons from a jar)
- ½ teaspoon freshly ground pepper
- ¼ teaspoon hot sauce
- 1 cup grated Parmesan/Romano blend cheese
- 1 cup grated Asiago cheese (or crumbled goat or feta cheese)
- 2 tablespoons Italian seasoning
- ½ cup chopped roasted red peppers, well drained
- 6 Rich's Gluten Free Pizza crusts

### **Method:**

1. Combine all ingredients. Mix well and refrigerate until ready to use.
2. Slide Rich's Gluten Free Pizza Crust from its pan onto a clean sheet of parchment paper.
3. Spread ½ cup of the mixture onto one Rich's gluten free pizza crust.
4. Cut crust into 16 equal wedges using dedicated or freshly cleaned knife.
5. Bake at 350° for about 7-8 minutes or until cheese mixture is golden and bubbly.
6. Serve warm.



## GLUTEN FREE BREAKFAST PIZZA

*Yield: 1 pizza*

*Preparation Time: 7 minutes*



### Ingredients:

1 each      Rich's gluten free pizza crust  
4            eggs  
2 tbsps.    Crisp bacon crumbles  
2 oz.        Shredded Cheddar cheese

### Method:

1. Lightly scramble the eggs
2. Top the Rich's gluten free pizza crust with the scrambled eggs
3. Top eggs with bacon and cheese
4. Bake in a 350° oven for 8 – 10 minutes or until crust is golden and cheese is melted.
5. Serve hot.





## **GLUTEN FREE BAKED BREADSTICKS**

*Yield: 3 servings)*

### ***Ingredients:***

- 1 Rich's Gluten Free Pizza crust
- 1 Tablespoon olive oil
- 1 teaspoon Italian seasoning
- ½ teaspoon sea salt
- 2 tablespoons parmesan cheese (optional)

### **Method:**

1. Brush Richs Gluten Free pizza crust with olive oil.
2. Slide Rich's Gluten Free Pizza Crust from its pan onto a clean sheet of parchment paper.
3. Sprinkle with Italian seasoning and sea salt and cheese (if desired).
4. Cut crust into 12 equal sticks using dedicated or freshly cleaned knife.
5. Bake at 350° for about 6 minutes or until sticks are golden brown.



**GLUTEN FREE BREAD CRUMBS  
STANDARD BREADING PROCEDURE  
CHICKEN FINGERS**



**Ingredients:**

- 4 each      Chicken Tenders
- 1 each      Gluten Free Sandwich Roll (for bread crumbs)
- 2 tbsps.    Potato Starch
- 1 each      Whole Egg (combine with a tbsp. of water for egg wash)
- Sprinkle.   Olive Oil

**Method:**

- 1) Slice sandwich roll, and process into crumbs in food processor.
- 2) Set up standard breading procedure station using potato starch, egg wash, and gluten free bread crumbs.
- 3) Bread chicken tenders using standard breading procedure.
- 4) Oil sheet pan lightly with olive oil, place chicken tenders on sheet pan, and sprinkle with a bit more olive oil.
- 5) Bake at 350°F in convection oven until golden brown.



**GLUTEN FREE BRUCHETTA, with  
FRESH TOMATO, and BASIL**

*Yield: 1 portion*

*Preparation Time: 15 minutes*

**Ingredients:**

1 each	Gluten Free Sandwich Roll
	Olive oil for brushing
To taste	Salt, and pepper
1 medium	Fresh, Ripe Red Tomato
1 medium	Fresh Ripe, Yellow Tomato
Pinch	Fresh chopped parsley
Pinch	Fresh Chopped Basil
2-3 tbsps.	Olive Oil
to taste	Salt and pepper



**Method:**

- 1) Thaw Gluten Free Sandwich Roll at room temperature, and cut into 6-7 thin slices. Brush both sides with olive oil, and season with salt, and pepper, place on sheet pan in hot oven, and bake until both sides are browned. Remove from oven, and allow to cool.
- 2) Peel, seed, and chop tomatoes, season with a touch of good olive oil, salt, pepper, chopped basil, and chopped parsley, and mix well.
- 3) Place Bruschetta on a serving plate with tomato topping in a separate ramekin.



## GLUTEN FREE PANINI

*Yield: 1 sandwich*

*Preparation Time: 7 minutes*



### **Ingredients:**

1 Rich's Gluten Free Par Baked Pizza crust  
2 teaspoons mustard (or other gluten free condiment)  
2 ounces sliced ham (or other gluten free sandwich filling)  
2 ounces sliced Swiss (or other) cheese  
Pan spray  
Parchment pan liner or heavy duty foil

### **Method:**

1. Slide Rich's Gluten Free pizza crust from its pan onto a clean parchment pan liner or heavy duty foil.
2. Cut crust in half using dedicated gluten free or clean knife.
3. Spread both halves with mustard.
4. Top one half with ham and cheese and top with remaining crust piece.
5. Spray paper/foil with pan release.
6. Fold paper/foil over sandwich and place on preheated Panini grill.
7. Grill until golden brown and cheese is melted. Cut into 4 pieces



## GLUTEN FREE PIZZA

*Yield: 1 pizza*  
*Preparation Time: 7 minutes*



### Ingredients:

1 each	Rich's Gluten Free Pizza Crust
4 oz.	Gluten Free pizza sauce
8 slices	Gluten free pepperoni
2 oz.	Shredded cheese

### Method:

- 1) Top Rich's gluten free pizza crust with gluten free sauce.
- 2) Add cheese and pepperoni (or other gluten free ingredients of your choice).
- 3) Bake in a 350° oven for 8-10 minutes or until crust is golden and cheese is melted.
- 4) Let pizza rest for 3 minutes before cutting
- 5) Cut into wedges using a dedicated or freshly cleaned knife.
- 6) Serve hot.



**GLUTEN FREE TRI-COLOR PASTA w/  
FRESH VEGETABLES, TOASTED  
BREADCRUMB and DRIED MUSHROOMS**

*Yield: 2 portions*

*Preparation Time: 15 minutes*

**Ingredients:**

- 10 oz. Tri-Colored Gluten Free Rice Pasta Spirals
- 1 small Fresh Zucchini Squash, julienne
- 1 small Fresh Yellow Squash, julienne
- ½ medium Onion, julienne
- 1 clove Garlic, minced
- 2 each Plum Tomatoes, peeled, seeded, and chopped
- 2-3 tbsps. Olive Oil
- to taste Salt and pepper
- 1 cup Gluten Free Bread Crumbs
- ½ cup Dried Shitake Mushrooms



**Method:**

- 1) Cook pasta as per the directions on package. Cool, and reserve.
- 2) Heat 2-3 tablespoons of olive oil in a sauté pan, add garlic, and sauté for a few seconds, then add onion, zucchini, and yellow squash, sauté until just al dente. Add tomato, and cook until tomatoes cook into a light sauce. Taste, and adjust seasonings.
- 3) Combine Gluten Free Bread Crumbs, and dried mushrooms in a food processor, and process until mushrooms, and bread crumbs form one uniform mixture. Heat a few tablespoons of olive oil in a sauté pan, add breadcrumb mixture, and toast until golden brown.
- 4) Add pasta to vegetables, and heat. To assemble place pasta, and vegetables on serving plate, then sprinkle the toasted bread crumb mixture over pasta.
- 5) Garnish with a few parmesan shavings, and chiffonade of fresh basil.

