TRY A THIN-CRUST PIZZA!

You can easily make gluten-free pizza at home. This recipe uses a prepared crust, tuna and black olives to make a thin-crust pizza delight!

The Lenten season is here, and many people choose to make fish part of their meals. This pizza includes traditional flavors — tuna and black olives — on a thin-crust pizza. You can put this dish together quickly, and it makes a great lunch or light dinner.

There are many gluten-free, prepared pizza crusts you can choose when making a pie to enjoy at home. Venice Bakery is one brand that offers delivery — of crusts, that is — right to your door. The rest is up to you!

***Note:** Gluten can be found in many different foods and products, from ketchup to soy sauce to candy and seasonings. While SheKnows.com tries to ensure these recipes are gluten-free, carefully read the ingredient labels of all food and food products you use for these recipes to ensure they are also gluten-free.*

With a variety of flavors and sizes to choose from, we like Venice Bakery's 12-inch gluten-free pizza crust for a tuna and black olive pizza. Some pizzas were made for a thin crust, and this is one of them! The traditional combination of tuna and black olives is amazing, and you'll love them together on a pizza!

Tuna and black olive pizza recipe

Serves 2-3

Ingredients:

- 1 (12 inch) gluten-free Venice Bakery pizza crust
- 4 ounces prepared, seasoned tomato sauce
- 3 tablespoons grated Parmesan cheese
- 3 ounces tuna, drained and flaked with a fork
- 1 garlic clove, minced
- 3 tablespoons Kalamata olives, pitted and sliced into strips, lengthwise
- 1/2 teaspoon capers, chopped
- 1/4 teaspoon red pepper flakes
- Olive oil to drizzle

Directions:

1. Preheat your oven according to pizza crust package directions.
2. Spread a thin layer of the tomato sauce across the crust, just to 1/2-inch from the edge.
3. Sprinkle with the garlic and the Parmesan cheese.
4. Use your fingers to place small chunks of the tuna around the pizza.
5. Add the olives over the pizza and sprinkle on the chopped capers.
6. Add the red pepper flakes evenly over the pizza.
7. Bake according to the package directions (6-8 minutes), remove from the oven and drizzle with olive oil.
8. Serve warm.

Thin is in with this pizza!