

Harvest Pizza

Prep: 10 minutes

Cook: 20 minutes

Yield: 2 servings



1 ball pizza dough
1/4 cup tomato sauce or oil
olive or vegetable oil
any vegetables you like!
herbs

Optional

Add any type of cheese you like, common pizza cheeses include mozzarella and parmesan

Try slicing and sauteeing your vegetables first to make them nice and soft for toppings

1. Preheat oven to 375 degrees.
2. Take a baking sheet and lightly oil it.
3. Using a rolling pin, bottle, or your hands, roll dough onto the pan.
4. Place pan into the oven and prebake pizza dough for 7-8 minutes.
5. While pizza dough is prebaking get the rest of your toppings ready, cut vegetables into pieces and saute on the stovetop for 2-3 minutes.
6. Remove baking sheet from oven, add toppings, sprinkle with 1 teaspoon herbs. Be sure to leave an edge around the pizza topping free as the "crust".
7. Return to oven and bake for 7-10 minutes or until golden brown.



Chef's Notes: Feel free to add any vegetables you like! Some topping favorites include broccoli, kale, tomatoes, onions, peppers, mushrooms, and zucchini.