



LOCAL FOOD OLYMPICS

Fresh Veggie Pizza

Contributed by Lisa Hawksworth

Ingredients

- 1 pound frozen pizza dough, thawed
- 2 medium zucchini and/or yellow summer squash, sliced
- 1 medium red, green or yellow sweet bell pepper, chopped
- 1 tablespoon olive oil
- 1 ½ cups sliced fresh mushrooms
- 2 green onions, sliced (approx. ¼ cup)
- 2 plum tomatoes, sliced
- 1 8-oz can pizza sauce
- ½ cup chopped black olives
- 1 cup shredded mozzarella, provolone or Monterey jack cheese (approx. 4 oz)
- ¼ cup grated Parmesan or Romano cheese

Instructions

Preheat oven to 425 F. Place thawed dough on lightly floured surface and let rest 10 minutes. Roll into a 12-inch round, building up edges slightly. Transfer to greased baking sheet. Using a fork, prick dough over entire surface. Bake about 8 minutes or until set but not browned.

Meanwhile, in a large skillet, cook and stir zucchini/squash and sweet pepper in oil for 3 minutes until crisp tender. Add mushrooms and onions. Cook and stir 2 minutes more or until just tender. Remove from heat. Stir in tomatoes.

Spread pizza sauce on hot crust to within 1 inch of edge. Using a slotted spoon, spoon zucchini mixture over sauce. Top with olives. Sprinkle with mozzarella & Parmesan. Bake about 15 minutes more or until crust is golden brown and cheese is melted.