

## ROASTED VEGETABLE PIZZA

1 small zucchini, quartered lengthwise and chopped in 1/2" chunks

1 small yellow squash, quartered lengthwise and chopped in 1/2" chunks

6 oz. Baby Bella mushrooms

1/2 red onion, chopped

1/2 c. cherry tomatoes, halved

2 T. olive oil

kosher salt

freshly cracked pepper

red pepper flakes (opt.)

1 ball store bought pizza dough

cornmeal

3/4 c. pizza sauce

8 oz. mozzarella cheese.

Preheat oven to 400 degrees.

In a medium bowl, place prepared: zucchini, yellow squash, mushrooms, and red onion. Drizzle with olive oil. Sprinkle with salt, pepper, and (opt.) red pepper flakes. Toss with hands to coat vegetables evenly.

Line a rimmed baking sheet with parchment paper.

Pour vegetables out onto parchment-lined baking sheet, spreading evenly.

Roast vegetables at 400 degrees for approximately 20 minutes, or until tender, stirring occasionally. Remove from oven and set aside.

Place flat baking sheet on bottom rack of oven and increase oven temperature to 500 degrees.

Roll/hand stretch pizza dough to 12-14" round.

Dust another flat baking sheet generously with cornmeal. Transfer pizza dough to cornmeal dusted baking sheet. Then, using cornmeal to help it slide, transfer dough to preheated baking sheet in oven. Bake 5 minutes. Remove from oven.

Top pre-baked crust with sauce, most of the cheese, roasted vegetables, and cherry tomatoes, Finish with a light sprinkling of cheese.

Bake on oven rack in second to lowest position for 8-12 minutes.

Makes one, 12-14" pizza.

