

SUMMER VEGGIE PIZZA

Prep Time: 10-15 mins

Cooking Time: 10-15 mins

Servings: 2-3



INGREDIENTS

- 16 oz pizza dough
- 1 zucchini/squash, thinly sliced
- 1 green pepper, thinly sliced
- 1 tomato, thinly sliced
- 1 small onion, thinly sliced
- 1 cup shredded mozzarella cheese
- 1-2 Tbs olive oil *

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Preheat the Oven** : Turn the oven to 450 to preheat.
2. **Stretch Pizza Dough** : Place pizza dough on a flat, floured surface, and dust both sides of dough with flour. With hands or rolling pin, press the ball of dough down into a flat circle. Continue to flatten and stretch out dough into a circular shape. If dough won't fully stretch out, sit aside and let it rest for a few minutes. Transfer shaped dough from counter to a round baking sheet.
(Helpful Hint : Allowing the dough to rest at room temperature in a partially-stretched-out-state will help the gluten structure rest, making it easier to stretch it out to the full size.)
3. **Prepare the vegetables** : Slice the zucchini or squash into thin, circular slices. Chop the pepper in half, carve out the inside, then thinly slice the pepper. Thinly slice tomato. Peel and slice the onion.
4. **Compose Pizza with Toppings** : Splash a small amount of olive oil on the pizza dough and spread. Add the mozzarella cheese. Place all the vegetables on the pizza.
5. **Bake Pizza** : Bake for 10-15 minutes, giving the pizza a 180 degree rotation at the halfway mark. The crust should appear brown and feel crispy.
6. **Let Pizza Cool** : Let cool for 5-10 minutes then slice into 8 pieces.

> *Fresh herbs, or other vegetables would be great to add to this pizza!*

> *Sprinkle red pepper flakes on top for a bit of heat.*

> *Leftover meat in the fridge? Chop it up and add on top!*

FOR THE EXTENDED RECIPE, MEAL PHOTOS, AND HELPFUL HINTS—GO TO...



www.goodfoodbus.org

goodfoodmoves@gmail.com

207-513-3849

[@goodfoodbus](https://www.instagram.com/goodfoodbus)

