

# Roasted Garden Pizza

## Roasted Garden Pizza

This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchini's all Summer.

## How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large

kitchen oven, and it's quicker too!!!

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

## Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pizza sauce
- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

## Instructions

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Drizzle vegetables with olive oil, herbs, salt and pepper
4. Roast for 10 minutes
5. Mean while stretch dough into a 10 x 12 square
6. Brush the pizza dough with olive oil
7. Prebake the pizza crust for 10 minutes
8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese
9. Bake at 400 for 15 minutes lower