**VEGGIE PIZZA**

**Ingredients:**

1 pkg. refrigerated crescent rolls

1/4 tsp. minced garlic

1/4 c. parmesan cheese

1/2 zucchini, sliced then cut in half (DO NOT PEEL!)

1/2 tomato, diced

2 mushrooms, sliced

1/4 c. olives, sliced

1/4 green pepper, chopped

1/2 c. mozzarella cheese

1/2 c. cheddar cheese

1/8 tsp. dill

1/8 tsp. basil

Cooking Spray

**Directions:**

1. WASH ALL OF YOUR VEGETABLES BEFORE BEGINNING!!
2. Preheat oven to 400°.
3. Coat a cookie sheet with cooking spray.
4. Open crescent roll can and unroll into one layer onto a cookie sheet.

**Do not separate the rolls!**

1. Seal perforated seams of the dough together and use the rolling pin to thin the crust.
2. Sprinkle garlic and parmesan cheese over the dough.
3. Arrange the vegetables (zucchini, tomato, mushrooms, olives, green pepper) on top.
4. To complete the pizza, sprinkle on the mozzarella cheese, cheddar cheese, dill and basil.
5. Bake in the oven for 15 minutes.
6. Allow the teacher to evaluate your product then eat and enjoy! ☺