



VEGETABLE PIZZA



INGREDIENTS:

For Crust

2-8oz original crescent rolls

For Spread

2-8oz tubs of cream cheese (softened)

1 c. mayonnaise

1 pkg ranch dressing mix (original, Hidden Valley)

DIRECTIONS:

1. Lightly grease a cookie sheet and preheat oven to 350° F.
2. Unroll the crescent dough on 1-2 cookie sheets. Pinch together perforated cuts to make a flat seamless crust. Bake for 12-15 minutes or until golden brown. Let cool.
3. Combine cream cheese, mayonnaise, and dressing mix. Spread evenly on crust.
4. Place vegetables on spread and top with desired amount of cheese. Lightly press down on vegetables and refrigerate until ready to serve.
5. When ready to serve, cut into desired amount of pieces.

Vegetables & Toppings

6 fresh mushrooms (cleaned & sliced)

1 bell pepper (thinly sliced)

1-2 carrots (grated)

½ head of cauliflower (cut into bite size pieces)

1 head of broccoli (cut into bite size pieces)

1-2.25oz can sliced olives (drained)

1 pkg shredded cheddar cheese (mild)

*Vegetables listed can be substituted w/ones of your choice

