

Three Cheese Pizza

1. Number
2. Name Of A Person
3. First Name
4. Name Of A Person
5. Number
6. Noun
7. Number
8. Proper Noun
9. Present Tense Verb
10. First Name
11. First Name
12. Preposition
13. Adverb
14. Conjunction
15. Verb Ending In Ing
16. Adverb
17. Adjective
18. Name Of A Person
19. Verb
20. Conjunction
21. Adjective
22. Adverb
23. Present Tense Verb

24. Adverb

25. Verb Ending In Ing

26. Verb Ending In Ing

27. Verb

28. Verb Ending In Ing

29. Verb Ending In Ing

Three Cheese Pizza

Garden-fresh vegetables and a trio of cheeses make this pizza a winner. You can serve it as an appetizer or a lighter main dish.

Number package (13.8 ounces) refrigerated Name of a person crust

1 tablespoon vegetable oil

2 First name cloves, pressed

1 cup (4 ounces) shredded cheddar cheese

1 cup (4 ounces) shredded mozzarella cheese

cup (1 ounce) grated fresh Parmesan cheese

1 teaspoon Italian Name of a person

1 small onion, sliced into rings

Number plum Noun sliced

Number medium

Proper noun sliced

1 cup sliced mushrooms

1. Preheat oven to 400F. Present tense verb dough onto bottom of lightly greased Large Bar Pan. Place oil in Prep Bowl. Press First name into oil using First name Press; brush evenly over dough using Chefs Silicone Basting Brush. Bake crust 7 minutes. Remove from oven; place Preposition Stackable Cooling Rack.

2. Meanwhile, Adverb cheddar Conjunction mozzarella cheeses using Ultimate Mandoline fitted with Verb ending in ing blade; place in Classic Batter Bowl. Adverb Parmesan Adjective over batter bowl using Microplane Adjustable Grater. Add Italian Name of a person to cheeses using Easy Adjustable Verb Spoon; toss lightly using Small Mix N Scraper and set aside. Using Ultimate Mandoline, slice onion Conjunction tomatoes using v-shaped blade; slice zucchini using crinkle cut blade. Slice mushrooms using Utility Knife.

3. Sprinkle half of the cheese mixture evenly over crust; top evenly with onion, zucchini, Adjective and mushrooms. Adverb with remaining cheese mixture. Bake 15-18 minutes or until crust is golden brown; remove from oven to cooling rack. Present tense verb into squares using Pizza Cutter. Adverb using Mini-Serving

Spatula.

Yield: 12 appetizer servings or 6 main dish servings

Nutrients per _____ (1 appetizer): Calories 180, Total Fat 8 g, Saturated Fat 3.5 g, Cholesterol 15 mg, Carbohydrate 18 g, Protein 10 g, Sodium 380 mg, Fiber 1 g

Cooks Tips: _____ the bar pan with about 1 teaspoon of vegetable oil will produce a crisp, evenly browned crust.

For best results, layer vegetables _____ the pizza in the order as directed in Step 3.

_____ the pizza crust will help keep it from getting soggy when topped with vegetables that have a high water content.

_____ some of the cheese on the crust before topping the pizza provides a barrier between the crust and the moist toppings.

Italian Seasoning Mix can be substituted for the Italian seasoning, if desired.