## 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
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## 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. package (13.8 ounces) refrigerated $\qquad$ crust

1 tablespoon vegetable oil

2 $\qquad$ 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 $\qquad$

1 small onion, sliced into rings
plum $\qquad$ sliced
medium

1 cup sliced mushrooms

1. Preheat oven to 400 F . $\qquad$ dough onto bottom of lightly greased Large Bar Pan. Place oil in Prep Bowl. Press $\qquad$ into oil using $\qquad$ Press; brush evenly over dough using Chefs Silicone Basting Brush. Bake crust 7 minutes. Remove from oven; place $\qquad$ Stackable Cooling Rack.
2. Meanwhile, $\qquad$ cheddar $\qquad$ mozzarella cheeses using Ultimate Mandoline fitted with $\qquad$ blade; place in Classic Batter Bowl. $\qquad$ Parmesan $\qquad$ over
batter bowl using Microplane Adjustable Grater. Add Italian $\qquad$ to cheeses using Easy

Adjustable $\qquad$ Spoon; toss lightly using Small Mix N Scraper and set aside. Using Ultimate

Mandoline, slice onion $\qquad$ 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, $\qquad$ and mushrooms. $\qquad$ with remaining cheese mixture. Bake 15-18 minutes or until crust is golden brown;
remove from oven to cooling rack. $\qquad$ into squares using Pizza Cutter. $\qquad$ using

Mini-Serving

Spatula.

Yield: 12 appetizer servings or 6 main dish servings

Nutrients per $\qquad$ (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: $\qquad$ the bar pan with about 1 teaspoon of vegetable oil will produce a crisp, evenly browned crust.

For best results, layer vegetables $\qquad$ 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.
$\qquad$ 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.

