Mushroom Pizza

IngredientsPizza Dough, tomato sauce,Toping2 tbsp olive oil, 2 garlic clovesthinly sliced,,salt as to test,1 small onion, thinly slicedMushrooms, thinlysliced,1 cap red Bell pepp,3 teaspoons dried oregano, 2 cupsshredded mozzarella cheese, Parmesan and cheddar cheeses. Methad-

Place a small pan over medium-high heat. Add a Tbs. of oil, mushrooms, salt and pepper. Cook, stirring occasionally, until softened--about 4 minutes. Transfer to a paper towel-lined plate. Add a second Tbs. of oil, onion, cloves, bell pepper and salt. Cook, stirring frequently, until just softened. and transfer to the plate with the mushrooms.Roll out the dough. Baste the bottom with oil and press onto a greased pan. Grill with the bottom side up for 2 minutes until crisp. Turnover, spread the souse, sprinkle with cheese and add your pre-cooked vegetable toppings. Sprinkle again with cheese and add oregano. Then microwave on a rack for 3 to 4 minutes until the cheese is bubbly and the crust is crisp. Transfer the pizza to a cutting board and garnish with freshly grated Parmesan cheese. Cut to size and enjoy!