Mix Veg. Pizza

Ingredients- About 6 tbsp. extra-virgin olive oil

1 teaspoon fersh basil choped

2 garlic cloves thinly sliced

button mushroom thinly sliced

1 small onion, thinly sliced

1 cap green, red Bell pepper thinly sliced

1/3 cap tomato sauce

3 teaspoons dried oregano

2 cups shredded mozzarella cheese, Parmesan cheeseand cheddar cheeses

Prep: 25 min. + rising Bake

Preparation

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,add. fersh basil.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!