Green onion PizzaIngredients 2 Tbs. olive oil 4mushrooms, sliced, salt , 2 garlic cloves, thinly sliced, 1/2 bell pepper, seeded and thinly sliced, pizza dough (see related recipe at left), 1cup mozzarella cheese gudda cheese ,cheddar cheese, grated 1 Tbs. thinly sliced green onion, green portion only MethodPlace 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 tomato souse, sprinkle with cheese and add your pre-cooked vegetable toppings and thinly sliced green onion, green portion only. Sprinkle again with cheese. 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!