

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.