

Three-Cheese Garden 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.

- 1 package (13.8 ounces) refrigerated pizza crust
 - 1 tablespoon vegetable oil
 - 2 garlic cloves, pressed
 - 1 cup (4 ounces) shredded cheddar cheese
 - 1 cup (4 ounces) shredded mozzarella cheese
 - ¼ cup (1 ounce) grated fresh Parmesan cheese
 - 1 teaspoon Italian seasoning
 - 1 small onion, sliced into rings
 - 2 plum tomatoes, sliced
 - 1 medium zucchini, sliced
 - 1 cup sliced mushrooms
1. Preheat oven to 400°F. Unroll dough onto bottom of lightly greased **Large Bar Pan**. Place oil in **Prep Bowl**. Press garlic into oil using **Garlic Press**; brush evenly over dough using **Chef's Silicone Basting Brush**. Bake crust 7 minutes. Remove from oven; place on **Stackable Cooling Rack**.
 2. Meanwhile, grate cheddar and mozzarella cheeses using **Ultimate Mandoline** fitted with grating blade; place in **Classic Batter Bowl**. Grate Parmesan cheese over batter bowl using **Microplane® Adjustable Grater**. Add Italian seasoning to cheeses using **Easy Adjustable Measuring Spoon**; toss lightly using **Small Mix 'N Scraper®** and set aside. Using **Ultimate Mandoline**, slice onion and 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, tomatoes and mushrooms. Sprinkle with remaining cheese mixture. Bake 15-18 minutes or until crust is golden brown; remove from oven to cooling rack. Cut into squares using **Pizza Cutter**. Serve using **Mini-Serving Spatula**.

Yield: 12 appetizer servings or 6 main dish servings

Nutrients per serving (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

Cook's Tips: Brushing the bar pan with about 1 teaspoon of vegetable oil will produce a crisp, evenly browned crust.

For best results, layer vegetables over the pizza in the order as directed in Step 3.

Prebaking the pizza crust will help keep it from getting soggy when topped with vegetables that have a high water content.

Sprinkling 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.

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Shopping List for Host

- 1 package (13.8 ounces) refrigerated pizza crust
- vegetable oil (1 tablespoon plus 1 teaspoon)
- 2 garlic cloves
- 1 4 ounce block cheddar cheese
- 1 4 ounce block mozzarella cheese
- 1 1 ounce block Parmesan cheese
- 1 teaspoon Italian seasoning
- 1 small onion
- 2 plum tomatoes
- 1 medium zucchini
- 4 ounces whole mushrooms