



Recipes by Lia - *Dynamic Nutrition NW*

Roasted Veggie Pizza

****Makes 2 servings**

INGREDIENTS:

- 2 tbsp olive oil
- 2 tsp dried oregano
- Pinch Kosher salt
- Black pepper, to taste
- 8 cherry tomatoes, halved
- 1 red bell pepper, sliced
- 1 medium zucchini, quartered lengthwise, cut crosswise into 1/2" thick pieces (~1.5 c)
- 1 small onion, thinly sliced (~2c)
- 8oz part-skim mozzarella cheese
- 3 tbsp chopped fresh basil
- 1 ea [Angelic Bakehouse Flatzza crust](#) or other whole wheat pizza crust

DIRECTIONS:

1. Preheat oven to 425 degrees
2. Toss tomatoes, bell pepper, zucchini, and onion with oil in large bowl. Arrange vegetables on large rimmed baking sheet.
3. Bake until vegetables are softened and brown in spots, about 13 minutes. Remove from oven.
4. Place roasted veggies on top of Flatzza crust. Sprinkle crust with cheese and top with vegetables. Top with basil and bake until cheese is melted and bubbly, about 3 minutes. Cut into squares and serve.

Nutrition Facts per serving:

CALORIES: 552

FAT: 28g

CARBS: 43g

PROTEIN: 35g