

Veggie Pizza

Make the ultimate veggie pizza with colorful vegetables, melted cheese, and crispy crust. Healthy, delicious, and perfect for vegetarians!

20	15	35	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Veggie Pizza

Ingredients

- 1 cup mozzarella cheese
- 1 bell pepper
- 1 red onion
- 1 zucchini
- 1 cup tomato
- 1 cup olive
- 1 cup spinach
- 1 cup mushroom
- 2 tbsp olive oil
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare oven and workspace**

Preheat oven to 230°C (450°F). Lightly flour a clean work surface.
- 2 Prepare the dough**

Roll out the pizza dough on the floured surface to form a 12-14 inch circle, about ¼ inch thick.
- 3** Transfer the rolled dough to a large baking sheet or pizza stone.
- 4 Add sauce and first cheese layer**

Spread 1 cup pizza sauce evenly over the dough, leaving a 1-inch border for the crust. Sprinkle half of the 1 cup mozzarella cheese over the sauce.
- 5 Add vegetables**

Evenly distribute the bell peppers, red onions, mushrooms, and any other prepared vegetables over the cheese layer.
- 6** Top with the remaining mozzarella cheese to help secure the vegetables during baking.
- 7** Drizzle 2 tablespoons olive oil over the entire pizza. Season with 1 teaspoon oregano, 1 teaspoon salt, and 1 teaspoon black pepper.

- 8 **Bake the pizza**
Bake for 12-15 minutes until the crust is golden brown and the cheese is bubbly with light golden spots on top.
- 9 Remove from oven and let cool for 2-3 minutes before slicing to prevent toppings from sliding off.
- 10 Cut into 8 wedges and serve immediately while hot.

Tips

Pre-cook Moisture-Rich Vegetables: Sauté mushrooms, zucchini, and eggplant briefly before adding to pizza to remove excess moisture and prevent sogginess.

Slice Vegetables Uniformly: Cut all vegetables to similar thickness (about 1/8 inch) to ensure even cooking and professional appearance.

Use the Right Amount of Sauce: Apply sauce sparingly – too much creates soggy crust while too little leaves pizza dry. Aim for thin, even coverage leaving 1-inch borders.

Layer Cheese Strategically: Place half the cheese under vegetables and half on top to keep toppings secure while ensuring proper melting and browning.

Preheat Pizza Stone Thoroughly: Heat your pizza stone for at least 30 minutes at maximum oven temperature for crispy, evenly cooked crusts.

Don't Overcrowd Toppings: Less is more – overcrowding prevents proper cooking and makes pizza difficult to slice cleanly.

Finish with Fresh Elements: Add fresh basil, arugula, or a drizzle of quality olive oil after baking for bright, fresh flavors that complement roasted vegetables.

Let Pizza Rest Before Cutting: Allow pizza to cool for 2-3 minutes after baking so cheese sets slightly, making cleaner cuts and preventing topping slide-off.