



GARDEN EGGPLANT PIZZA

Garden Eggplant Pizza

Yield: 1 pizza



INGREDIENTS

- 1 Each **RICH'S** 16" Extra Thin Parbaked Pizza Crust, 40 9-Oz (#21957)
- 1 Each Large eggplant, peeled
- 1 Each Medium tomato
- 1 Each Red bell pepper
- 1 Each Onion, Chopped
- 1 Each Small zucchini, chopped
- 3 tbsp. Olive oil
- 2 C Shredded Mozzarella Cheese
- 1/2 tsp. Dried basil
- 1/2 tsp. Died oregano
- 1/2 tsp. Dried Thyme
- 1/4 tsp. Garlic powder
- 1/2 tsp. Salt
- 1/4 tsp. Freshly ground pepper

DIRECTIONS

- 1 Chop eggplant and next 4 ingredients coarsely; sauté in 1 tbsp. oil in a large skillet over medium-high heat 10 minutes or until tender.
- 2 Layer pizza crust evenly with cheese and eggplant mixture; sprinkle with basil and next 5 ingredients.
- 3 Drizzle with remaining 2 tbsp. oil and bake at 425 degrees for 10 minutes or until golden