



VEGGIE CONFETTI PIZZA

Fresh flavors take center stage in this vibrant, crowd-pleasing pizza! A crispy crust is spread with creamy ranch dressing, then layered with melty cheese for a rich, savory base. A colorful mix of garlic, sweet peppers, onions, and sliced olives adds texture and garden-fresh flavor in every bite. Baked until golden and bubbly, this veggie-packed pizza is a delicious way to serve up bold taste with a wholesome twist.

Yield: 1 Pizza

INGREDIENTS

- 1 Unit **RICH'S** 16" Whole Grain Rich Parbaked Pizza Crust, 18 17-Oz (#14006)
- 6 oz Light Ranch Dressing
- 15 oz Light Mozzarella Cheese, shredded
- 2 oz Parmesan cheese, shredded
- 0.5 oz Chopped Garlic
- 8 oz Red, Green, & Yellow Sweet Peppers
- 4 oz Red onion, diced
- 4 oz Black olives, sliced

CHEF NOTES

Each 1/8 slice of pizza provides 2 oz. EQ. whole grain, 1.5 oz. M/MA, & 1/4 C. vegetable servings for USDA child nutrition food-based menus.



DIRECTIONS

- 1 Thaw pizza crust on parchment paper lined sheet pans or greased pizza screen for 20 min.
- 2 Spread the ranch dressing evenly over the thawed crust working from the center to within 1/2 inch of the outside edges.
- 3 Combine the parmesan and mozzarella cheese. Sprinkle over the sauce starting at the outside edges and moving toward the center of the crust.
- 4 Mix the garlic, diced peppers, diced onion and sliced olives and distribute over pizza evenly.
- 5 Bake until cheese is melted and crust is golden brown. 425°F in a convection oven for 10-12 min. 500°F in deck oven for 5-8 min.
- 6 Cut into 8 slices. Serve warm.