

# Veggie Pizza

*Swick*

Serves 1 | Active Time: 30 minutes | Total Time: 45 minutes

## Step 1: the dough.

- 2 cans of refrigerated crescent rolls (use reduced fat crescents for a lighter version)
- Preheat the oven to 375 degrees. Remove the crescent dough from the packages and roll them out onto a 9×13 inch baking sheet (aka cookie sheet) until flat. Try to make sure there aren't any really thin spots. Pinch the edges to the side of the pan to form a small pizza crust.

Bake your crust for 12 minutes in a preheated oven until just lightly golden brown. Remove the crust from oven and let cool about 15 minutes without removing it from the baking sheet. (once the pan is cool, you can put it in the refrigerator while you finish preparing the rest of the ingredients.)

## Step 2: the sauce.

- 2 - 8 ounce packages of cream cheese, softened (use fat free cream cheese for a lighter version)
  - 1 - 1/2 cup of mayonnaise
  - 1 - 1 ounce package of dry ranch dressing mix
- In a small mixing bowl, combine the cream cheese, mayo and powdered dressing mix until evenly blended. Then, once your crust is cool, spread the mixture evenly to cover the entire crust. Try to resist eating the sauce along the way :) you'll need every last bit.

## Step 3: the toppings.

- 1 cup finely-chopped fresh broccoli
  - 1 cup finely-chopped fresh cauliflower
  - 1 cup chopped green onions
  - 1 cup chopped tomatoes (cherry tomatoes, for a sweeter taste)
  - 1 cup shredded carrots
  - 1 cup diced green or red pepper
  - 1 cup shredded cheddar cheese (reduced fat for a lighter version)
- Here's where you get to be creative. Finely chop each of the vegetables (you can add/remove any veggies you like to make the perfect blend. think 'build your own pizza salad') and arrange each of them evenly over the cream cheese layer. Top with shredded cheddar cheese, then loosely cover with plastic wrap. Chill for at least 20 minutes, then slice into squares and serve.