

GRILLED GARDEN VEGGIE PIZZA

Preparation: 10 min.. | Cooking: 20 min. | Servings: 6

INGREDIENTS

1 thin, prebaked 12-inch whole wheat pizza crust
1 medium red onion, cut into 1/2-inch slices
1 large red pepper, halved, stemmed and seeded
1 small zucchini, cut into 1/2-inch slices
1 yellow summer squash, cut into 1/2-inch pieces
2 cups shredded part-skim mozzarella, divided
1/3 cup torn fresh basil
3 tbsp. jarred roasted mini garlic
2 tbsp. olive oil
1/2 tsp. salt
1/4 tsp pepper



INSTRUCTIONS

Brush vegetables with oil; sprinkle with salt and pepper. Grill, covered, over medium heat until tender, 4-5 minutes per side for onion and pepper, 3-4 minutes per side for zucchini and squash. Separate onion into rings; cut pepper into strips. Spread pizza crust with garlic; sprinkle with 1 cup cheese. Top with grilled vegetables and then remaining cheese. Grill pizza, covered, over medium heat until bottom is golden brown and cheese is melted, 5-7 minutes. Top with basil.