



VEGETARIAN WHITE PIZZA

Need a way to get more veggies into your childs' diet? Want an idea for a vegetarian dinner?

Just need something fun to switch things up a bit?

Try this version of a White Pizza. Very easy to make.

I used a frozen Gluten Free Against The Grain pizza crust.

To roast garlic: simply slice off the top of a full head of garlic. Place cut side down in a very small oven proof pot/pan. Cover with olive oil. Bake at 300° until the garlic is very tender and your house smells great.

I had sweet potatoes on this, so I peeled and par-boiled the sweet potatoes.

When the garlic is ready, remove the cloves, mash with a fork and mix with the olive oil.

Not only is this great on the pizza, but it would be great on bread for another occasion.

To assemble the pizza, smear some of your garlic/olive oil mixture on the base. Load up with your veggies of choice. Here I used Sweet Potato, sweet corn, red onion, red pepper, and broccoli. Sprinkle with salt, and pepper, crushed red chilies, dried oregano, and a topping of parmesan cheese.

Bake at 450° for about 15 minutes.