



Rainbow Pizza

Declan Larrimore

Gr 2 WES

Ingredients:

1 pound Whole Wheat Pizza Dough
4 Tablespoons prepared Pesto Sauce
4 baby Purple Potatoes, diced
½ of a Green Pepper, diced
½ of an Orange Pepper diced
½ cup diced raw yellow squash
1 cup Cherry Tomatoes, halved

Instructions:

Preheat oven to 400°F. Put diced potatoes on baking sheet. Roast for 20 minutes.
Roll pizza dough out into a circle. Spread Pesto Sauce evenly over the dough. Arrange the roasted potatoes and remaining vegetables over the crust to look like a rainbow.
Bake pizza for 20 minutes at 400°. Let cool 10 minutes. Cut into 8 slices.

Per Serving (1 slice): *Calories: 150*

Total Fat: 6g

Sodium: 193 mg

Sugars: 2g