

<b>Recipe Name</b>	Vegetable Pizza
<b>Servings</b>	8
<b>Cook Time</b>	15
<b>Calories</b>	Cedric Kelly

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### Ingredients

Pizza Dough	250 gram
Buitoni® Tomato Coulis	160 gram
Dried oregano	15 gram
Green Bell Pepper	30 gram
Red Bell Pepper	30 gram
Yellow Bell Pepper	30 gram
Mushroom	30 gram
Broccoli	40 gram
Mozzarella Cheese	125 gram

### Directions

Step 1 Preparation	Preheat the oven to 220°C. Roll out the pizza dough onto the pizza disk as per desired thickness. Place the pizza base onto the baking tray.
Step 2 Cooking	Bake the pizza for 15 – 20 minutes in the preheated oven until your base is golden brown and the cheese is melted.
Step 3 Cooking	Top the pizza with sliced green bell peppers, red bell peppers, yellow bell peppers, mushrooms and broccoli.
Step 4 Cooking	Spread the Buitoni® Tomato Coulis evenly on the pizza base.
Step 5 Cooking	Top with a generous helping of shredded mozzarella cheese or any preferred cheese mix and season with dried oregano.
Step 6 Presentation	Garnish with basil leaves and serve drizzled with olive oil, if desired.

### Nutrition Info Per Serving

Added Sugar	0 Tbsp
Energy	139 kcal
Protein	8 gm
Carbohydrates	21 gm
Fiber	2 gm
Sodium	314 mg
Fats	3 gm

Saturated Fats 1 gm