Veggie Pizza: https://minimalistbaker.com/my-favorite-vegan-pizza/

Nutrition Facts (Total 2 servings)

1 serving:

- Calories 395
- Carbohydrates: 59 g
- Protein: 15 g
- Fat: 13 g
- Sodium: 1570 mg
- Fiber 7.9 g
- Sugar: 19 g



1. Preheat oven to 425 degrees F

Instructions:

- **Ingredients:** Pizza
 - ¹/₂ of 1 Trader Joe's garlic-herb pizza crust
 - ½ cup of each red, green, and orange bell peppers (loosely chopped/sliced)
 - $\frac{1}{3}$ cup red onion (chopped)
 - 1 cup button mushrooms (chopped)
 - ¹/₂ tsp dried or fresh basil
 - 1/2 tsp oregano
 - ¹/₂ tsp garlic powder
 - 1/4 tsp sea salt
 - 1 tbsp olive oil

Sauce

- 1 15 oz can tomato sauce
- ¹/₂ tsp dried or fresh basil
- ¹/₂ tsp of oregano
- 1/2 tsp of garlic powder
- 1/2 tsp granulated sugar
- ¹/₄ tsp sea salt (to taste)

Toppings

- ¹/₂ cup vegan parmesan cheese
- Red pepper flakes + dried oregano

Equipment:

- Knife
- Cutting board
- Baking sheet pan
- Oven
- Parchment paper
- Large skillet

- Bring a large skillet to medium heat. Once hot, add oil, onion, and peppers. Season with salt and herbs and stir. Cook until soft and slightly charred. ~10-15 min. Add the mushrooms in the last minutes. Set aside
- Roll out dough onto a floured surface and transfer to a parchment-lined baking sheet.
- Top with the desired amount of tomato sauce, a sprinkle of parmesan cheese, and the sautéed veggies.
- 5. Place pizza in the oven and bake for 17-20 minutes or until crisp and golden brown.
- Top with parmesan cheese, oregano, and red pepper flakes. Enjoy!