



Vegetable Pizza

Recipe By JASMIN QUEEN

SERVES: 12

INGREDIENTS:

- 2 (8 oz.) cans crescent dough sheets or crescent roll dough
- 2 (8 oz.) packages cream cheese, *softened*
- $\frac{2}{3}$ cup mayonnaise
- 1 tbsp. fresh dill, *chopped*
- $\frac{1}{2}$ cup grape tomatoes, *sliced*
- 1 cup broccoli, *chopped*
- 1 cup cauliflower, *chopped*
- 1 cup orange bell pepper, *sliced*
- $\frac{1}{2}$ cup black olives, *sliced*
- $\frac{1}{2}$ cup green onions, *sliced*
- 1 cup shredded cheddar

DIRECTIONS:

- 1. Heat oven to 350°F.
- 2. Spray 12x18 pan with nonstick spray.
- 3. Unroll crescent dough sheet and press dough into bottom of pan, sealing all seams. Bake 10 minutes or until light golden brown. Remove from oven and cool.
- 4. In a small bowl, blend cream cheese, mayonnaise, and dill. Spread mixture evenly over crust.
- 5. Top the crust evenly with vegetables, olives, and cheese.
- 6. Cut into squares and refrigerate until ready to serve.

Make this delicious cold pizza a few days in advance and keep it in the refrigerator!

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!

ingles

ingles-markets.com