

## Pomì Vegetable Pizza



**Preparation time:** 60 min

**Difficulty:** Easy

## Pizza

## For this recipe we used:

- Cooking spray: None
- Fresh baby spinach: 2/3 cup
- Freshly ground black pepper, divided: 1/4 teaspoon
- Garlic cloves, minced: 3
- Grated Parmesan cheese: 0.5 ounces
- Kosher salt: 1/8 teaspoon
- Olive oil, divided: 2 teaspoons
- Pomi Strained Tomatoes: 2 cups
- Pre sliced cremini mushrooms: 1/2 cup
- Shredded part-skim mozzarella cheese: 2.5 ounces, 2/3 cup
- Sliced red bell pepper: 1/2 cup
- Thinly sliced fresh basil, divided: 1/2 cup
- Thinly sliced seeded tomatoes: 1/2 cup

Strained Tomatoes 2 cups



## Preparation

For a flavorful veggie pizza, use your favorite pizza dough and top with fresh vegetables and Pomi Strained Tomatoes. This easy and delicious recipe will become your go-to weeknight dinner!

### Instructions:

1. Preheat oven to 375°.
2. Place a pizza dough of your choice. Bake at 375° for 25 minutes.
3. Increase oven temp to 450°.
4. Heat a large skillet over medium-high heat. Add 1 teaspoon oil to pan; swirl to coat. Add mushrooms and bell pepper; sauté 5 minutes or until tender. Set aside.
5. Place broccoli in a clean kitchen towel. Squeeze until very dry. Combine broccoli, remaining 1 teaspoon oil, 1/4 cup basil, 1/8 teaspoon black pepper, salt, garlic, and Parmesan cheese in a bowl.
6. Bake crust at 450° for 22 minutes or until browned. Remove pan from oven; top crusts evenly with mushroom mixture, Pomi Strained Tomatoes, spinach, remaining 1/4 cup basil, remaining 1/8 teaspoon black pepper, and remaining mozzarella cheese. Bake an additional 7 minutes or until cheese melts.