

Roasted Veggie Pizza

1 sm. onion, sliced
8-10 medium fresh mushrooms, sliced
1 lg. tomato, thinly sliced
½ c. sliced green pepper
½ c. sliced red pepper
2 garlic cloves
2 tsp. olive or vegetable oil
1 prebaked Italian bread crust
2 c. shredded mozzarella cheese
¼ tsp. *each* dried rosemary, thyme, and oregano

PESTO SAUCE

¼ c. olive or vegetable oil
½ c. coarsely chopped fresh basil
4 garlic cloves, minced
¼ c. grated parmesan cheese

Place mushrooms, onion, and peppers in a roasting pan or baking pan lined with foil. Combine oil, garlic, rosemary, thyme, and oregano; drizzle over vegetables and toss to coat. Cover and bake at 400 for 20 minutes. For sauce, combine basil, oil, cheese, and garlic and stir until smooth. Set aside. Sprinkle crust with sauce; top with tomato slices. Sprinkle with mozzarella. Top with roasted vegetables. Bake for 15 minutes.