



Veg Out Pizza

4 Servings - 2 slices per serving

INGREDIENTS

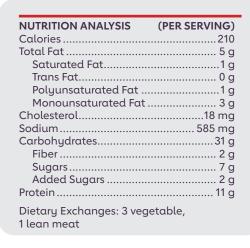
- 1 cauliflower pizza crust
- ½ cup pizza sauce
- 1 cup cherry tomatoes, halved
- 1 cup mushrooms, halved
- ½ red bell pepper, thinly sliced
- ½ green bell pepper, thinly sliced
- ½ cup crumbled fat-free feta cheese

Handful fresh basil, chopped

1 tablespoon balsamic vinegar

DIRECTIONS

- 1. Preheat the oven to 425°F.
- 2. Remove the crust from all packaging. Place the crust on a clean work surface.
- 3. Spread the pizza sauce evenly over the crust.
- 4. Top with the tomatoes, mushrooms, both bell peppers, feta and basil. Drizzle with the vinegar.
- 5. Bake for 13 to 16 minutes.



This recipe from CAULIPOWER is an American Heart Association Heart-Check Certified recipe.

