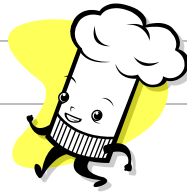


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# Veggie Roast Pizza

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*Kings Gourmet Peeled Shallots*  
*Papa Giavannis Roasted Garlic Paste*



## **Ingredients:**

1 ea Personal pan size pizza crust  
1 ea Portobello Mushroom  
1 ea Colored Bell Pepper  
¼ cup Shredded Parmesan Cheese  
2 ea Kings Gourmet Peeled Shallots  
3 Tbl Papa Giavannis Roasted Garlic Paste  
3 Tbl Olive Oil

## **Directions:**

1. Cut mushrooms, peppers and shallots into ¼" slices
2. Toss veggies with olive oil in large bowl
3. Spread veggies evenly onto roasting sheet.
4. Place in 500dg pre-heated oven
5. Cook for 10 minutes turning often to roast all sides
6. Spread Papa Giavannis Roasted Garlic Paste evenly on pizza crust
7. Cover with shredded parmesan cheese
8. Place roasted veggies evenly around pizza crust
9. Place into 350dg pre-heated oven for 6 minutes or microwave for 2 minutes