

Garden Pizzas

SERVINGS

COOKING TIME

4 Individual Pizzas

Garden Pizzas are the perfect personal sized meatless pizza. Whether you're vegetarian or looking for different ways to enjoy fresh vegetables this recipe is a yummy option. The combination of the veggies, creamy mozzarella, and fresh basil on the oatmeal pizza crust gives each pizza a gourmet feel.

Ingredients

- 2/3 Cup(s) warm water (105°F-115°F)
- One 1/4-ounce package (about 2-1/4 teaspoons) quick-rising yeast
- 1 Tablespoon(s) Olive Oil
- 2 Teaspoon(s) Sugar
- 1-1/3 Cup(s) all-purpose flour
- 3/4 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 Cup(s) shredded or grated Parmesan cheese
- 1-1/2 Cup(s) (6 ounces) shredded part-skim mozzarella cheese, divided
- 1/2 Cup(s) thinly sliced green bell pepper
- 1/2 Cup(s) thinly sliced red onion
- 1/4 Cup(s) chopped fresh basil or 4 teaspoons dried basil leaves
- 2 Clove(s) Garlic, minced
- 4 plum tomatoes, thinly sliced (about 2 cups)

Cooking Instructions

- 1. Heat oven to 425°F.
- 2. Spray cookie sheets with cooking spray or oil lightly.
- 3. In small bowl, combine water, yeast, oil and sugar; mix.
- 4. Let stand 10 minutes or until foamy.
- 5. In large bowl, combine flour and oats.

- 6. Add yeast mixture; blend on low speed of electric mixer until dry ingredients are moistened.
- 7. Increase speed to medium; beat 2 minutes.
- 8. Turn dough out onto lightly floured surface.
- 9. Knead 1 minute.
- 10. Shape dough into ball; place in greased bowl, turning once.
- 11. Cover; let rise in warm place 20 minutes or until nearly doubled in size.
- 12. Punch dough down; divide into four portions.
- 13. On cookie sheet, pat each portion of dough into 6-inch circle.
- 14. Top with Parmesan cheese, 3/4 cup mozzarella cheese, bell pepper, onion, basil, garlic and tomatoes, in that order, dividing evenly.
- 15. Sprinkle with remaining 3/4 cup mozzarella cheese.
- 16. Bake 20 minutes or until crust is golden brown.