



## Deep Dish Pizza

Have some fun in creating the perfect pizza by using all of your family's favourite toppings in a creative & different way!

**Prep Time: 15 mins • Cooking Time: 25 mins • Serves: 8**

### Ingredients:

1 jar (570 mL)	<b>Healthy Harvest® Pasta Sauce, Tomato &amp; Basil, divided</b>
1 tbsp (15 mL)	olive oil
8 oz (250 g)	mushrooms, quartered
½	red onion, chopped
½ tsp (2 mL)	each salt and pepper
1	green pepper, thinly sliced
1 lb (500 g)	prepared raw pizza dough
1 cup (250 mL)	shredded pizza blend cheese
¼ cup (60 mL)	sliced pepperoni

### Preparation:

1. Preheat the oven to 425°F (220°C). Heat the oil in a large, nonstick skillet set over medium-high heat. Add the mushrooms, onion, salt and pepper. Cook for 7 minutes or until browned. Add the green pepper; cook for 5 minutes or until tender. Remove from heat and stir in 1 cup (250 mL) pasta sauce.
2. Stretch the pizza dough to line the bottom of a 9-inch (23 cm) spring-form cake pan and overhang the sides slightly. Fill with the vegetable mixture, top with shredded cheese and pepperoni. Crimp the dough around the inside of the pan to create a crust. Bake for 25 minutes or until bubbling around the edges and the crust is golden. Let stand for 5 minutes before serving with remaining sauce for dipping.



**Tomato and Basil**

Nutritional Information: Calories per serving: 180 Fat 8g Saturated Fat 2.7g Cholesterol 11mg Sodium 777mg Carbohydrates 21g Fibre 3g  
Sugar 6.5g Protein 6.5g

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