

## Recipe for

# Roasted Garden Veggie Pizza with Gluten Free-Licious™ Garlic Herb Crust

### Ingredients:

- 1 tsp. Oregano
- 1 tsp. Basil
- Salt to taste
- ¼ cup olive oil
- 3 Garlic Cloves
- 8 Cherry Tomatoes
- 1 Red Onion (or onion of your choice)
- ½ head of Broccoli
- ½ head of Cauliflower
- 1 Red Bell Pepper
- 1 stalk of Corn

### Directions:

First thaw your GF crust for 1 hour before placing ingredients on it.

1. Turn on BBQ Grill on High.
2. Place seasoning and olive oil in a large bowl.
3. Fine chop garlic and add to olive oil mix.
4. Next roughly chop all veggies (except corn).
5. Place all veggies in large bowl w/ olive oil and toss with hands.
6. Lay out a large sheet of tin foil and place all veggies on it.
7. Wrap all veggies in tin foil (as seen in photo).
8. Place on BBQ Grill and close lid letting it stew in there for 6 to 8 mins.
9. Take off heat (be careful it will be very hot) unwrap veggies and throw in the same large bowl.
10. Place veggies on thawed GF Garlic Herb Pizza Crust and place on Grill.
11. Close lid and turn off heat (if heat is left on it will burn the bottom of the crust) The BBQ Grill should be hot enough inside to bake the crust and toppings (leave in there 7 to 10 mins).



### Gluten Free-Licious™ Products used in this recipe:

Garlic Herb Crust

Available to order here:

<http://www.pennstreetbakery.com/glutenfree>

Or Call 1-800-842-2537