



Any-Vegetable Easy-Crust Pizza

Here's a use-what-you've-got recipe that turns whatever vegetables you have into dinner. This is a great DIY pizza since it uses a super-easy biscuit-style dough instead of a yeasted one.

HANDS-ON TIME: 45 MINUTES

TOTAL TIME: 1 HOUR

MAKES: 8 SERVINGS

KITCHEN GEAR

- Cutting board
- Sharp knife (adult needed)
- Box grater (adult needed)
- Large rimmed baking sheet
- Measuring cup
- Measuring spoons
- Medium-sized bowl
- Large spoon for stirring
- Can opener
- Pot holder

INGREDIENTS

- 2 teaspoons plus 2 tablespoons olive oil
- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- ½ teaspoon kosher salt
- 2 teaspoons baking powder
- ¾ cup water
- ⅔ cup canned, jarred, or homemade tomato sauce
- 1 cup shredded cheese (Monterey jack, cheddar, or mozzarella)
- 1 ½ cups chopped or sliced vegetables (mushrooms, peppers, fennel, onions, tomatoes, cauliflower, Brussels sprouts)

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INSTRUCTIONS

1. Wash your hands with soap and water, then gather all your equipment and ingredients and put them on a counter.
2. Turn the oven on and set the heat to 400 degrees. Lightly grease the baking sheet with 2 teaspoons oil.
3. Put the flours, salt, and baking powder in the bowl and stir well.
4. Add the water and olive oil and stir well. If the dough needs more liquid to come together, add water, 1 tablespoon at a time, until it does.
5. Scoop the dough onto the oiled pan, then oil your hands and fingers and start gently pressing and flattening the dough. Take your time and work from the middle out toward the edges. You want the dough to cover (or nearly) the bottom of the pan, and it might take a while to press it flat and thin without tearing it.
6. Drizzle the dough with the sauce and use the back of the spoon to spread it to the edges.
7. Sprinkle the sauce with cheese, then add the toppings.
8. Once the oven temperature has reached 400 degrees, bake until the crust is lightly browned and the toppings look cooked, 10 to 15 minutes.
9. Serve right away.

TIP: Cut your pizza into fun shapes using the included snack shapers!

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