

Rustic Veggie Pizza

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Serves 4, 8 FSP per serving

- 1 Tbsp cornmeal
- 1 cup flour
- 1 tsp baking powder
- 3/4 cup greek yogurt
- 1 1/2 cups part skim mozzarella, divided, shredded
- 1 small zucchini, cut into 1/8 inch slices, patted dry, divided
- 1 small red onion, sliced thin
- 4 plum tomatoes, cut into 1/4 inch slices
- 1 1/4 tsp salt, divided
- 1/4 tsp pepper
- 1/4 cup fresh basil, torn

1. Mix flour, 1 tsp salt, baking powder together. Add greek yogurt. Stir until combined. Turn out onto a LIGHTLY floured surface and knead a few times.
2. Spray a jelly roll pan with non stick spray. Sprinkle with cornmeal. Roll out dough onto pan. Brush with 1 tsp of oil.
3. Sprinkle on 1 cup of mozzarella cheese to within 1 inch of the edge.
4. Place 1/2 the zucchini about 2 inches apart around the edges of the cheese. Fold edges of dough about 1 inch over zucchini. Bake at 400 for 6 minutes.

5. Layer with onion and remaining zucchini and top with tomatoes. Sprinkle with salt and pepper.
6. Bake for 16 minutes or until crust is golden brown. Sprinkle remaining cheese over the tomatoes and bake , minutes longer or until cheese is melted. Drizzle with remaining oil, sprinkle with fresh basil. ***ALSO YUMMY WITH A DRIZZLE OF BALSAMIC GLAZE OR VINEGAR***
7. Let stand for 10 minutes before slicing.