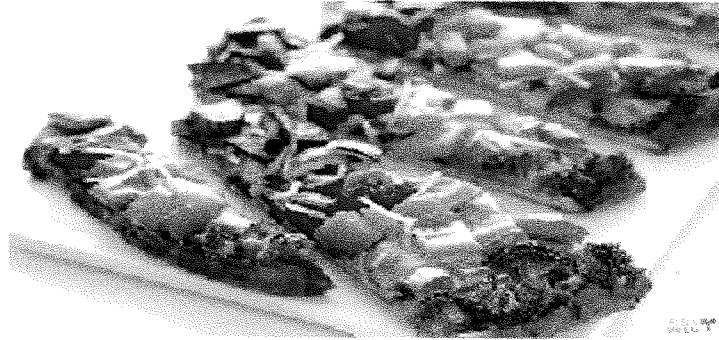


## **RAINBOW VEGGIE FLATBREAD PIZZA**



### **Ingredients**

- 2 x Pita or flatbread
- 1/2 cup pizza sauce, homemade or store-bought
- 1/2 cup shredded part-skim Mozzarella cheese
- about 4 cups chopped colorful veggies (broccoli florets, green capsicum, yellow capsicum, cherry tomatoes, red onions, purple potatoes)
- 2 tsp. olive oil
- 1 tsp. Italian seasonings

### **Directions:**

**Preheat oven to 220 degrees celsius**

**Lay out both pieces of flatbread in a single layer on a large baking sheet.**

**Divide pizza sauce between the two pieces of flatbread, and use a spoon to spread it over the top of the flatbread.**

**Sprinkle the cheese on top of the pizza sauce. Then layer the veggies in a rainbow pattern on top of the cheese.**

**Sprinkle each pizza with the Italian seasonings.**

**Bake for about 20 minutes, or until the veggies are cooked and the crust is slightly golden.**

**Remove pizzas from oven, slice and serve.**