

## Broccoli - White Sauce - Sautéed Mushroom - Bell Pepper



### Toppings

1. Dough recipe of choice, 10 oz.
2. Garlic Herb Oil (GHO), 1 Tbsp
3. White Sauce (see recipe), 5-6 oz
4. Broccoli florets, 2 ½ oz
5. Sautéed Button/Crimini Mushroom slices, 2 ½ oz
6. Grilled Red/Yellow Bell Pepper strips, 2 ½ oz
7. Grilled Yellow Squash slices, 2 ½ oz
8. Parmesan, ½ oz

### Assembly

1. Spread dough in oiled tart pan
2. Spread GHO to lightly cover dough
3. 4. 5. 6. 7. Mix Vegetables in bowl with White Sauce and spread over GHO.
8. Sprinkle Parmesan over toppings

Bake 25-40 minutes at 425 F until surface bubbling.