

## Zucchini - Asparagus - Broccoli - Bell Pepper - Mushroom - Olive



### Toppings

1. Dough recipe of choice, 10 oz.
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Mozzarella Cheese, 4 oz
4. Broccoli florets, 1 ½ oz
5. Sautéed Button Mushroom slices, 1 ½ oz
6. Grilled Bell Pepper strips, 1 ½ oz
7. Tomato Sauce, 6 oz
8. Fontina Cheese, 2 oz
9. Asparagus spears, 2 oz
10. Grilled Zucchini strips, 2 oz
11. Black Olive slices, 1 oz
12. Parmesan Cheese, 1 oz
13. Basil Sprig garnish

### Assembly

1. Spread dough in oiled tart pan
2. Spread GHO to lightly cover dough
3. Spread Mozzarella over GHO
4. Place Broccoli florets
5. Place Mushroom slices
6. Place Pepper strips
7. Spread Tomato Sauce over toppings
8. Sprinkle Fontina over toppings
9. Place Asparagus spears
10. Place Zucchini strips
11. Sprinkle Olive slices over toppings
12. Sprinkle Parmesan over toppings

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

13. Garnish with Basil Sprig