

## *Vegetable Pizza*

Serves: 6-8

Ingredients:

2- 8 oz. Tube of Crescent rolls, such as Pillsbury's

2 – 8 oz. packages Cream Cheese

$\frac{3}{4}$  cup Miracle Whip Dressing

1 packet of Hidden Valley Ranch Dip mix

$\frac{3}{4}$  cup of each you like, minced:

- Carrots
- Radishes
- Red Bell Pepper
- Scallions
- Cucumber
- Cauliflower
- Tomatoes

1  $\frac{1}{2}$  cups small cut Broccoli florets

2-3 cups Shredded Mild Cheddar Cheese

1. Preheat oven to 350 degrees. Lightly spray a half sheet pan with non-stick spray.
2. Unroll the tubes of crescent rolls. You should have 4 squares of dough. Line the sheet pan with the squares of dough and pinch the edges together. Push the dough up the sides of the pan to make an edge.
3. Bake in preheated oven for about 10-15 minutes or until golden brown and fully baked through. Remove from oven and allow to cool completely.
4. In a stand mixer fitted with a paddle attachment, combine the cream cheese, Miracle Whip, and Ranch Packet.
5. When crust is cool, take a rubber spatula or icing knife and spread the cream cheese mixture evenly over the top of the crust.
6. Combine the vegetables in a bowl and spread evenly over the top of the pizza. When the surface is covered, lightly press down on the veggies to make them stick better to the cream cheese mixture.
7. Sprinkle the cheddar cheese over the top of the pizza.
8. Refrigerate for about an hour and serve chilled or at room temperature. Cut into square slices.