

Summer Veggie Appetizer Pizza

Led by Karin Drosdick

Ingredients

- 1 package 8 oz crescent roll dough
- 1 package 8 oz cream cheese softened
- 1 tbsp Mayonnaise
- 1 garlic clove minced
- 1 tsp. Dried dill weed
- Salt and Pepper to taste.
- 2 cups assorted veggies
(broccoli, cauliflower, cucumber, peppers, tomato, scallions, mushrooms, carrots, zucchini etc.)

Directions

Step 1.

Preheat oven to 350, unroll crescent dough and lay out triangles in a circle points to the center, roll out into a 12 inch circle on a pizza pan. Bake 12-15 minutes or until lightly browned. Remove from oven and cool.

Step 2.

Combine cream cheese and mayo, garlic and seasonings in a bowl, spread over the crust.

Step 3.

Chop veggies in bite size pieces, and sprinkle over the pizza. Cut in slices and serve

Cooking Notes

Other ideas, add a sprinkle of shredded cheese on top or fresh chopped herbs like thyme or chives.

If you are making this for yourself and it is too much make a $\frac{1}{2}$ pizza base and save the other crescent rolls to make as rolls another evening.