

# **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 ½ pizza base and save the other crescent rolls to make as rolls another evening.