

Alternative Crust Pizza

Lunch/Dinner



THE OHIO STATE
UNIVERSITY

WEXNER MEDICAL CENTER

Serves: ~ 2 personal pizza's

Items Needed: Knife, measuring cups, measuring spoons, sheet tray,

Topping Ingredients:

- ¼ cup sauce
- ¼ cup cheese
- 4-5 Artichoke hearts
- ¼ cup sliced Mushrooms
- ½ cup sliced Red Onions
- ½ cup mixed Peppers (red, orange, green)
- ¼ cup Olives
- 2 sliced Tomatoes
- ½ cup Spinach
- 2 tbsp Garlic
- 3 tbsp Black olives
- 3 tbsp Sausage

Crust Basics:

- 2 large Portobello mushrooms
- 2 whole wheat pita
- 2 naan bread flats
- 1 large flatbread pizza shell
- 1 homemade dough

Directions:

1. Heat oven 425/450°F
2. Pick out preferred crust
3. Top with ¼ cup sauce
4. Top with ¼ cup cheese
5. Choose 3-4 desired toppings
6. Bake 4-6 minutes until cheese is bubbly and lightly browned
7. Let rest 1-2 minutes before cutting
8. Enjoy!

