

Veggie Pizza

Ingredients

- 1 package refrigerated crescent rolls
- ½ cup Green onion (diced)
- ½ cup Black olives (diced)
- ½ cup Carrots (shredded)
- ½ cup Broccoli (diced)
- ½ cup Cauliflower (diced)
- ½ cup Cucumber (diced)
- ½ cup Celery (diced)
- 1 cup shredded cheddar cheese
- Ranch dressing

Directions

1. Preheat your oven to 375°F (190°C).
2. Unroll the crescent roll dough and press it into the bottom of a 9x13-inch baking sheet or pan, pinching seams together to form a solid crust.
3. Bake for 10–12 minutes, or until lightly golden brown.
4. Remove from oven and let it cool completely.
5. Once the crust is cool, spread a generous layer of ranch dressing over the entire surface.
6. Evenly sprinkle your diced vegetables over the ranch layer.
7. Gently press the veggies into the dressing so they stick.
8. Sprinkle shredded cheese over the top as the final layer.
9. Refrigerate the pizza for at least 30 minutes to let everything set and chill.
10. Cut into squares and serve cold.

