

## **Summer Vegetable Pizza**

*From your box: cherry tomatoes, squash, zucchini, eggplant, oregano*

*Other Ingredients: pizza dough, cheese such as mozzarella or feta*

We make our own pizza dough, but you can often find balls of premade dough at the store. Heat oven according to the package or your dough recipe.

Thinly slice squash, zucchini, and eggplant and toss with a generous amount of olive oil and a pinch of salt and pepper. Heat a skillet and add vegetables cooking until soft but still hold their shape. Take off heat and stir in 1 tablespoon chopped oregano and a half pint of cherry tomatoes cut in half.

Roll out pizza dough to your desired thickness and put in the oven. By cooking the dough some, you prevent the vegetable juices from making the pizza soggy. After 5-7 minutes, take the crust out and using a slotted spoon, spread topping on the pizza. Top with a cheese of your choice (fresh mozzarella or feta are good) and cook until the cheese is melted.