

Rainbow Pizza

Makes 8 pizza slices

Ingredients

- 1 package of crescent rolls
- ½ cup pizza sauce
- 1 cup broccoli florets, chopped
- ½ cup shredded carrots
- ½ red bell pepper, sliced
- ½ yellow bell pepper, sliced
- ½ cup purple cabbage, shredded
- 1 tsp Italian seasoning
- ¼ cup parmesan cheese

Directions:

- Preheat the oven to 350F.
- Open package of crescent rolls and separate into triangles (pre-perforated). Place on foil-lined and greased baking sheet.
- Spread pizza sauce over each slice of pizza.
- Take a little bit of each vegetable and place on your pizza to resemble rainbow colors.
- Sprinkle with parmesan cheese and Italian seasoning.
- Bake for 8-10 minutes or until golden brown.
- Remove from the oven and allow for 2-3 minutes to cool down. Enjoy!

How your little chef can help:

- Washing veggies
- Practicing slicing and chopping veggies using kid-safe knife, and practicing safe cutting techniques
- Measuring ingredients
- Practicing spreading
- Decorating pizza with veggies

Note: Make sure oven and sharp objects in the kitchen are always handled by the adult.

