

Garden Pizzas

Ingredients

- 2/3 cup warm water (105°F-115°F)
- 1 1/4 oz package (about 2 1/4 tsp) quick-rising yeast
- 1 tbsp olive oil
- 2 tsp sugar
- 1 1/2 cups all-purpose flour
- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup shredded or grated Parmesan cheese
- 1 1/2 cups (6 oz) shredded part-skim mozzarella cheese, divided
- 1/2 cup thinly sliced green bell pepper
- 1/2 cup thinly sliced red onion
- 1/4 cup chopped fresh basil or 4 tsp dried basil leaves
- 2 cloves garlic, minced
- 4 plum tomatoes, thinly sliced (about 2 cups)

How to make it

1. Heat oven to 425°F.
2. Spray cookie sheets with cooking spray or oil lightly.
3. In small bowl, combine water, yeast, oil and sugar; mix.
4. Let stand 10 minutes or until foamy.
5. In large bowl, combine flour and oats.
6. Add yeast mixture; blend on low speed of electric mixer until dry ingredients are moistened.
7. Increase speed to medium; beat 2 minutes.
8. Turn dough out onto lightly floured surface.
9. Knead 1 minute.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	20 min	50 min	4

Made with



Quaker® Oats-Old Fashioned

10. Shape dough into ball; place in greased bowl, turning once.
11. Cover; let rise in warm place 20 minutes or until nearly doubled in size.
12. Punch dough down; divide into four portions.
13. On cookie sheet, pat each portion of dough into 6-inch circle.
14. Top with Parmesan cheese, 3/4 cup mozzarella cheese, bell pepper, onion, basil, garlic and tomatoes, in that order, dividing evenly.
15. Sprinkle with remaining 3/4 cup mozzarella cheese.
16. Bake 20 minutes or until crust is golden brown.