**Procedure for a Veritable Vegetarian Pizza**

**Final Goal: A Delicious Vegetarian Pizza**

**Materials:**

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| Pre-baked pizza dough | Mushrooms (1 cup) | Pizza tray/pan |
| Mozzarella Cheese (450g) | **Tomato (1-2)** | **Oven** |
| Pizza Sauce (1 can) | **Other Veggies (optional)** | **Spatula** |
| Onion (1) | **Oil** | **Cheese Grater** |
| Green Peppers (1-2) | **Barbecue Brush** | **Pizza Cutter** |
| Green or Black Olives | **Spoon** | **Oven Mitts** |

**Steps**:

1. First pre-heat your oven to 400°C and set to bake.
2. Then lay out all your materials and ingredients in front of you, including your chopped veggies and grated cheese.
3. Evenly spread two spoons of oil around the pizza tray using a barbecue brush.
4. Next evenly spread the pizza sauce over your dough using a spoon. Spread it in a circular **motion**.
5. Then evenly put all your veggies on the dough.
6. Evenly sprinkle your desired amount of cheese over the pizza.
7. Place your pizza tray on the bottom rack of the oven (Remember to wear oven mitts when placing and removing pizza for safety).
8. Check the bottom of the pizza using a spatula in five-minute **intervals** until it’s cooked and it looks light brown.
9. After the bottom is cooked, set your oven to broil. Place the tray on the top rack.
10. Remove the pizza from the oven when the cheese is melted but not burned.
11. Finally, let the pizza cool for a minute or two. Now cut and serve.

Enjoy!

