

## Veggie Pizza Recipe ... Fran McGlinn ... 2025

### 32 squares

- 2 packages crescent rolls
  - 2 (8 ounce) packages cream cheese softened
  - 1 cup mayonnaise or sour cream or yogurt
  - 1 packet dry Ranch dressing mix
  - 1 cup chopped broccoli
  - 1 cup chopped cauliflower
  - 1 cup chopped or shredded carrots
  - 1 cup shredded cheddar cheese
  - 1/4 cup each additional chopped vegetables such as bell pepper, tomato, scallions, or black olives
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- Preheat oven to 375 degrees. Line a 11-inch by 17-inch or larger baking sheet with parchment paper or aluminum foil.
  - Unroll crescent roll triangles and arrange into rectangles to form a crust, pressing the seams together.
  - Bake the crust according to the package instructions, about 12 to 15 minutes or until golden brown. Remove from oven and cool completely, at least 30 minutes.
  - Meanwhile, in a medium bowl, combine cream cheese, mayonnaise, and ranch dressing mix. Chill in refrigerator to blend flavors while crust cools.
  - Spread the cream cheese mixture over the cooled crust. Top with broccoli, cauliflower, and carrots. Sprinkle with cheese and any additional vegetables, if using. Chill before cutting into squares.
  - Serve immediately, or cover and refrigerate 1 to 2 hours before serving. Cut into 8 rows by 4 rows.

### Other combinations

- Chopped cherry tomatoes, crumbled bacon, cheddar cheese
- Chopped cucumbers, cherry tomatoes, crumbled feta cheese
- Red peppers, black olives, and scallions with shredded mozzarella
- Tricolor peppers, carrots, and green onions
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**To make Veggie Pizza ahead:**

- Bake the crust, cool completely, and cover with plastic wrap overnight.
- The cream cheese mixture can be made up to 1 day in advance.
- All vegetables can be prepped in advance too. (I suggest day of for carrots & cheese)

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*Fran's notes: For me the most difficult part of this is cutting the squares – can be very messy. After trial and error, I've decided it works best to cut the crust into squares before any toppings. I use foil to line the pan over the edges and lift it out to cut and then replace into pan. Be sure to cut all the way through the squares – then when you lift the square out, the toppings come with it without having to cut through the cream cheese.*

*The small pan I usually bring is the recipe halved.*