

## Cool Veggie Pizza

**This pizza is an all-time favorite. The crescent roll crust bakes to golden perfection on a baking stone. Any combination of colorful vegetable toppers is tasty.**

1 package (8 oz.) Pillsbury crescent rolls

1 package (8 oz.) cream cheese, softened

1 tablespoon mayonnaise

1 garlic clove, pressed

1 teaspoon fresh or dried dill weed

Salt and ground black pepper to taste

2 cups assorted fresh vegetables such as broccoli, cauliflower, cucumber, green or red bell pepper, tomato, green onions, mushrooms, carrot, zucchini or yellow summer squash

Preheat oven to 350°F. Unroll crescent dough; separate into 8 triangles. On cookie sheet or baking stone, arrange triangles in a circle with points in the center and wide ends toward the outside. Using lightly floured rolling pin roll out dough to a 12-inch circle, pressing seams together to seal. Bake 12-15 minutes or until lightly golden brown. Remove from the oven; cool completely. In a large bowl, combine cream cheese, mayonnaise, garlic pressed and dill. Season with salt and black pepper. Mix well. Spread cream cheese mixture evenly over crust. To prepare vegetables, coarsely chop broccoli or cauliflower. Dice or slice cucumber, bell pepper, tomato or green onions and mushrooms. Grate carrot. Crinkle cut zucchini or summer squash. Sprinkle vegetables over top of pizza. Cut into squares with a pizza cutter; serve.