Rainbow Veggie Pizza

Sauce:

1 (6 Oz.) can tomato paste
6 fluid ounces warm water (110 F)
3 Tbsp. grated Parmesan cheese
2 Tbsp. honey
1 tsp. minced garlic
¾ tsp. onion powder
¼ dried oregano
½ tsp. Italian seasoning
¼ tsp. ground black pepper
⅛ tsp. cayenne pepper
⅛ tsp. dried red pepper flakes

Combine all ingredients in a small bowl. Mix well, breaking up any clumps. Let sit at least 30 minutes to blend the flavors.

Crust:

1 cup white flour
½ cup freshly ground wheat flour
½ Tbsp. instant dry yeast
½ tsp. salt
½ Tbsp. white sugar
1 Tbsp. vegetable oil
½ cup warm water (110 F)

Combine flours, yeast, salt, and sugar. Mix in oil and water until soft dough forms. Press dough into greased 12 inch round pizza pan. Poke dough all over with a fork, except the crust area.

Toppings: Top the pizza with:

⅓ cup of the pizza sauce*
1 ½ cups grated mozzarella cheese

The following vegetables in larger and larger circles, starting in the center:

½ cup cherry tomatoes, diced
¼ cup orange sweet bell pepper, diced
⅓-½ cup yellow canned corn
½ cup green pepper, diced
4-5 leaves baby spinach, torn
½ cup red onion, diced

Bake in 375 degree oven for 20 minutes, until crust is golden and cheese is bubbly.

**There is enough sauce in the recipe to make 4, 12 inch pizzas. Leftover sauce may be frozen for later use.*