

SUPERFAST VEGETARIAN PIZZA

1 tablespoon olive oil
1 medium zucchini, diced
1 medium-size yellow crookneck squash, diced
1/2 tablespoon dried crushed red pepper

1 16-ounce baked cheese pizza crust (such as Boboli)
1 14-ounce jar mushroom pizza sauce
3 large garlic cloves, minced
1 cup packed shredded mozzarella cheese (about 4 ounces)
1/2 cup drained oil-packed sun-dried tomatoes, thinly sliced
1/3 cup grated Parmesan cheese

Preheat oven to 450°F. Heat oil in heavy medium skillet over medium heat. Add zucchini, yellow squash and crushed red pepper; sauté until vegetables are almost tender, about 5 minutes.

Place pizza crust on baking sheet. Spread mushroom sauce over. Sprinkle with garlic, then mozzarella. Top with squash mixture and tomatoes. Sprinkle with Parmesan cheese. Bake pizza until cheese melts and crust is crisp, about 13 minutes. Cut into pieces.

Makes 8 pieces.