

New York Times **Bestselling Author**

SUSAN MALLERY

Cold Veggie Ranch Pizza

Ingredients:

- ♥ 2 tubes Pillsbury Crescent Roll dough
- ♥ 1 pint sour cream
- ♥ 1 package Ranch mix
- ♥ 4 C fresh vegetables, in ¼-inch pieces
- ♥ 2 C cheddar cheese, shredded
- ♥ 1 can sliced black olives (optional)



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Instructions:

This recipe is from the Fool's Gold Family Recipes Cookbook, a PDF cookbook that you can download for free at www.foolsgoldca.com/funstuff.html. The full-color cookbook has 48 pages of recipes contributed by the characters of Fool's Gold – everything from Mayor Marsha's Citrus-Grilled Steaks to Low Carb Cheesy Cauliflower from Dakota Hendrix, the heroine of the latest Fool's Gold book, ONLY MINE.

Flatten the crescent rolls in a single layer in an ungreased 13x9-inch pan. Cook at 350 until golden brown, 10-12 minutes. Cool. Meanwhile, mix the ranch dip with the sour cream. When the crust is cool, spread the ranch dip over it. Top with vegetables, cheese, and olives, if desired.

When choosing vegetables, stick with those that won't get slimy or wilted if you're planning to store the pizza for a few days. (I like to make it on Sunday and then have it for lunch throughout the week.) I use carrots, cauliflower, broccoli, sugar snap peas, red peppers and onions. Plus, I drain a small can of Green Giant Niblets corn and include that. The more colors, the prettier!

more free recipes at www.susanmallery.com!

SUSAN MALLERY
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