



MORE COLOR MORE PRIDE FLAG PIZZA RECIPE

Whether you're looking for a family-friendly activity, or you just REALLY like pizza – this colorful, festive, delicious, and simple recipe is for you! The beauty of this recipe is that there is very little cooking experience necessary – you can use prepared dough and sauce, which makes it even easier to cook with the kiddos. Of course, if you're a master chef in the kitchen and can find yeast at your grocery store, absolutely go for the homemade dough.

INGREDIENTS

- 1 canister of refrigerated pizza crust
- 2 cups shredded mozzarella cheese
- ½ cup marinara or pizza sauce
- ½ cup sliced black olives
- ½ cup canned or fresh sliced mushrooms
- ½ cup pepperoni, chopped
- ½ cup orange bell pepper, diced
- ½ cup yellow bell pepper, diced
- ½ cup spinach, finely chopped
- ½ cup red onion, diced

Switch it up by creating personal and dessert pizzas!

Share your best pride pizza with us #PrideInside hashtag.

DIRECTIONS

Step 1: Prepare!

The first thing you'll want to do is read the instructions on the canister of pizza crust. Many of the pre-made crusts instruct you to parbake the crust before adding any toppings. While the crust is in the oven for its first round of baking, that's the perfect time to start chopping and prepping the veggies. After removing the crust from the oven, allow it to cool slightly before step 2.



Step 2: Get Saucy (and cheesy)!

Once the crust has cooled slightly from parbaking, spread a thin layer of marinara sauce over the crust. Don't forget to leave a little border without sauce around the edges. Then sprinkle all of the mozzarella cheese on top of the layer of marinara.



Step 3: Decorate!

Now comes the fun part — creating the stripes of the Pride Flag! I used the More Color More Pride flag as a model here. The colors in order are: black, brown, red, orange, yellow, green, blue, and violet.

Note: I chose to use red onions to represent the blue and violet together. If you can find purple cauliflower or purple potatoes, they'd be a great and vibrant substitution. Roast them separately before adding them to the pizza, as they will take a longer time to cook.



Step 4: Bake!

After you've added all of the toppings, follow the baking instructions on the package of the pizza crust. Consider baking crust for longer since the toppings are so heavy if you prefer a crispier crust.

Step 5: Cool, slice, and enjoy!

Sprinkle the top lightly with salt to flavor the veggies, and allow to cool for 2-4 minutes. Then slice the pizza into triangles so every slice gets all the stripes of the flag.

