

INGREDIENTS

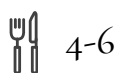
- 1 Whole wheat pizza crust, frozen
- 1 cup Cheddar, shredded
- 1 cup Mozzarella, shredded
- 1/4 cup Parmesan, grated
- 1 cup Tomato Puree
- 1 tsp Italian Seasoning
- 1/2 tsp Garlic Powder
- 1/4 tsp Paprika
- 1 tbsp Basil Paste

INSTRUCTIONS

1. Preheat your oven to 475°F (245°C).
2. In a mixing bowl, combine the tomato puree, Italian seasoning, garlic powder, paprika, and basil paste. Mix well until all the ingredients are well incorporated.
3. Place the frozen dough sheet on a pizza stone or a large baking sheet. If the dough is too rigid, allow it to thaw slightly so it's easier to work with.
4. Evenly spread the prepared pizza sauce over the dough, leaving a small border around the edges for the crust.
5. First, sprinkle the shredded mozzarella and cheddar cheese evenly over the sauce. Finish with a generous sprinkle of grated parmesan cheese.
6. Place the pizza in the preheated oven and bake for 12-15 minutes, or until the crust is golden brown and the cheese is bubbly and slightly golden.
7. Once baked, remove the pizza from the oven and let it cool for a couple of minutes. Slice and serve!



Three Cheese Pizza



4-6



Prep time 10 minutes

Cook time 15 minutes

Experience a slice of cheesy heaven with our Three-Cheese Pizza with Italian Herbs! A golden whole wheat crust is generously topped with a rich, herb-infused tomato sauce and a trio of cheeses: melty mozzarella, sharp cheddar, and a sprinkle of parmesan. Every bite promises a delightful blend of flavors and textures, making it the perfect treat for pizza lovers everywhere. Gather around and let the pizza party begin!

