

Mediterranean Veggie Pizza

A delightful pizza topped with colorful Mediterranean vegetables and savory flavors, perfect for a light and tasty meal.



Mediterranean

25 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 1 pre-made pizza crust
- 1/2 cup marinara sauce
- 1/2 cup sliced bell peppers
- 1/2 cup sliced red onions
- 1/2 cup sliced black olives
- 1/2 cup cherry tomatoes, halved
- 1/2 cup crumbled feta cheese
- 1 teaspoon dried oregano
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 425°F (220°C).
- 2 Place the pre-made pizza crust on a baking sheet.
- 3 Spread marinara sauce evenly over the crust.
- 4 Top with bell peppers, red onions, black olives, and cherry tomatoes.
- 5 Sprinkle feta cheese and dried oregano on top.
- 6 Season with salt and pepper.
- 7 Bake in the preheated oven for 12-15 minutes or until the crust is golden and the cheese is melted.
- 8 Slice and serve hot.