Homemade Vegetable Pizza with Whole Wheat Crust

**Ingredients:**
- Whole Wheat Pizza Dough
- 8 ounces tomato sauce
- 1/8 teaspoon garlic powder
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 1/4 teaspoon black pepper
- 1 cup mozzarella cheese, part skim milk, shredded
- 1/2 cup onions
- 1/2 cup green bell pepper, chopped
- 1/2 cup broccoli florets

**Equipment:**
- Cutting Board
- Knife
- Pizza Pan
- Measuring cups
- Measuring spoons

**Number of Servings:** 8
**Prep Time:** 60 minutes
**Total time:** 1 1/2 hours

**Directions**

1. Oil 12-inch pizza pan with 1 tsp. oil.
2. Turn dough onto oiled pan; use ½ tsp. oil to oil hands; spread dough with oiled hands to edges of pizza pan using patting motions with fingers.
3. Combine sauce and seasonings, blend well with a fork or whisk. Let stand for 5-10 minutes to allow flavors to blend. Spread sauce over the dough, leaving about a 3/4-inch rim of crust.
4. Sprinkle cheese over top of pizza. Top with various vegetables. Bake in a pre-heated 400°F oven for 20-25 minutes or crust is golden brown.