



Mini Pepper Pizzas, April 2018

This is the first in a series called [Timbercrest](#) Healthy Recipe of the Month, part of [our effort](#) to become a Healthier Tennessee Neighborhood.

Serves: 4

Ingredients:

4 bell peppers, halved and cored
1/2 tbsp extra-virgin olive oil
2 cup shredded mozzarella
1/2 cup grated parmesan

1/2 tbsp fresh rosemary, chopped
1/2 tbsp fresh oregano, chopped
Kosher salt
Fresh ground black pepper

Toppings:

4 medium mushrooms, halved and sliced
1/4 cup olives, sliced
1/2 yellow onion, diced

Sauce:

1/3 cup crushed tomatoes or tomato sauce
1 tbsp olive oil
1 garlic cloves, minced
1/2 tsp sugar
1/4 tsp salt
1/2 tsp dried oregano

Directions:

1. Preheat oven to 350°F.
2. Combine ingredients for sauce in a small sauce pan. Heat over medium for 10 minutes. Or use 1/2 cup store bought.
3. On a sheet pan, drizzle peppers with olive oil. Season with salt and pepper.
4. Spoon sauce into each pepper half. Leave room for cheese and toppings.
5. Sprinkle with mozzarella and parmesan and top with mushrooms, olives, and onion. Or chose your own favorite small toppings.
6. Bake for 10-15 minutes, until the peppers are tender but crisp and the cheese is melted.
7. Garnish with rosemary and oregano.

Adapted from [Delish's Mini Pepper Pizzas](#). Check out their great video!