

## Garden Salad Pizza

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### Ingredients:

6 Rhodes Texas white rolls, thawed until warm and bubbly  
1/2 lb chive flavored cream cheese, room temperature  
1 Cucumber, thinly sliced  
2 Cups cherry tomato, halved  
1/4 Cups black olives, sliced  
1 Green bell pepper, seeded and thinly sliced  
1 Onion, thinly sliced  
1/4 Cup parsley, chopped  
1 Tsp basil

### Directions:

1. Preheat oven to 350
2. Knead rolls into a ball. Roll dough into a 13 inch circle and place on a 12 inch pizza pan
3. Bake 10-12 minutes or until lightly browned
4. Keep bubbles from forming in the middle of the pizza by pressing down 5 minutes into the baking cycle.
5. Remove from oven and cool
6. Spread crust with cream cheese
7. Arrange vegetables and top with onion rings
8. Sprinkle with basil, parsley, and salt/pepper to taste