

Rainbow Pizza & Salad Rolls

Fhalyn Caicedo – White Bluffs

Ingredients

Pizza:

- 1 readymade cauliflower pizza crust
- 2 cups shred mozz
- Gel food coloring
- 1 cup pizza sauce
- Edible rainbow glitter

Salad Kabobs:

- 1 bamboo skewer
- 1 head iceberg lettuce
- 2 grape tomatoes
- 1 red onion
- 1 block cheddar cheese



Directions

Rainbow Pizza:

Separate the mozz into 6 sandwich bags. Add a few drops of food coloring to each bag (one color per bag). Close bags and shake until all the cheese is colored.

Spread pizza sauce evenly on the crust. Arrange cheese by color on top of the sauce.

Cover with foil and bake in 400 degree oven for 10 minutes, or until cheese is melted. Remove and cool 5 minutes. Sprinkle glitter on top. Serves 4.

Salad Kabobs:

Cut lettuce into 1-inch wedges. Cut grape tomatoes in halves. Cut red onion into ½ inch squares. Cut cheese into 1 inch squares.

Thread iceberg onto kabob stick first, followed by a tomato half, an onion square, and a cheese square. Repeat until the kabob is full.

Serves 1.