

Pizza Recipe

- Before baking ask for adult permission and assistance.
- Preheat oven to 425°F (218°C)

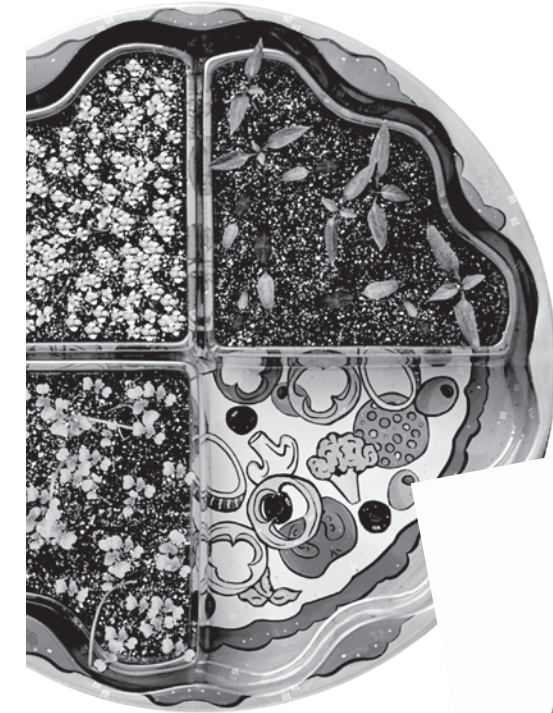
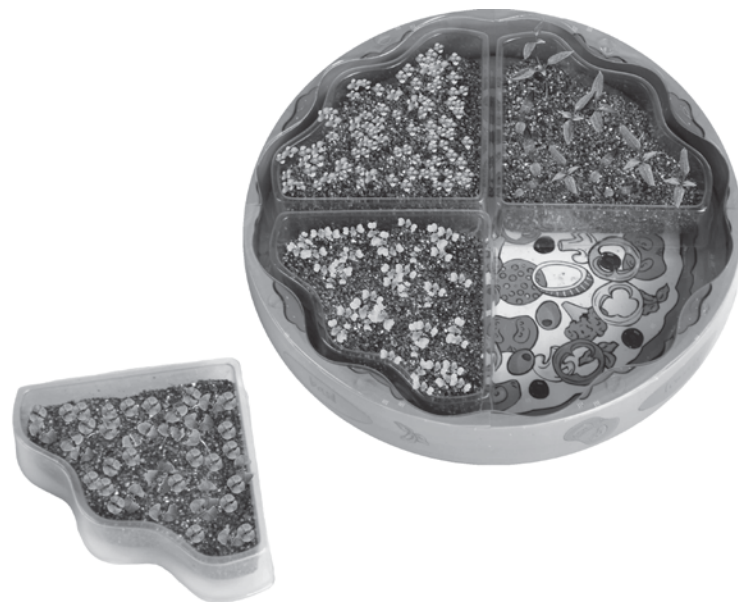
Ingredients

- Pre-made pizza dough available in a can or fresh from the grocery store
- 2 cups (472 ml) shredded mozzarella cheese (or mozzarella / parmesan blend)
- 6 fresh basil leaves torn
- 1 tsp dried oregano
- Fresh tomatoes thinly sliced (blot excess juice from tomatoes on paper towels as needed)
- 1 Bell Pepper diced
- 1/2 (118 ml) cup pizza sauce (or more to taste)

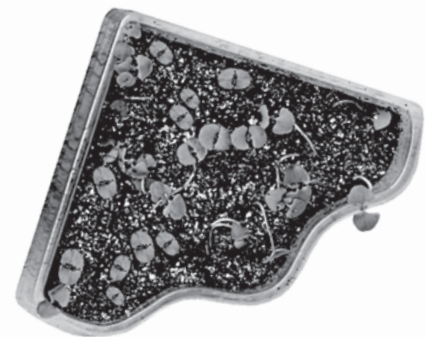
Steps

- Coat a 12-inch (30.48 cm) pizza pan or 13x9-inch (33 x 22.86 cm) pan with olive oil. Press dough to the edge of the pan.
- Spread the pizza sauce over the dough - 1/2 inch (1.27 cm) away from the edge.
- Sprinkle the cheese over the sauce.
- Top the cheese with oregano, diced peppers and tomatoes. Top with basil leaves.
- Bake the pizza 12 to 18 minutes, or until crust is golden brown. Let it cool slightly before slicing and serving.

PLANT A PIZZA GARDEN



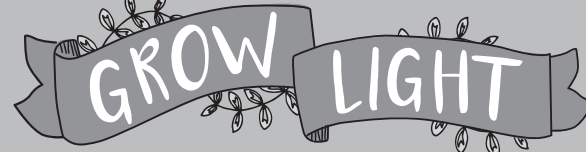
Grow Oregano, Basil, Peppers and Tomatoes.



GROW LIGHT was designed to optimize the growth of all Creativity for Kids® GROW garden crafts and is sold separately.

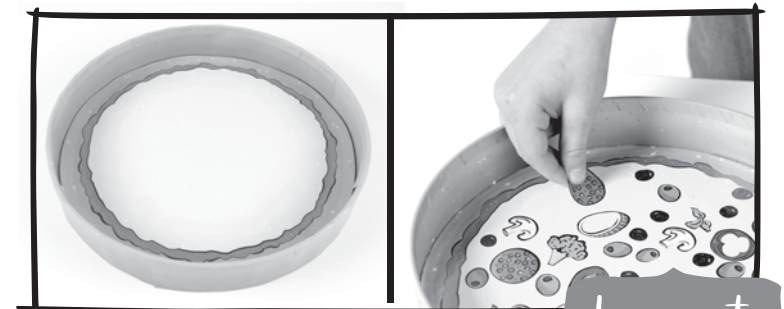


#611800

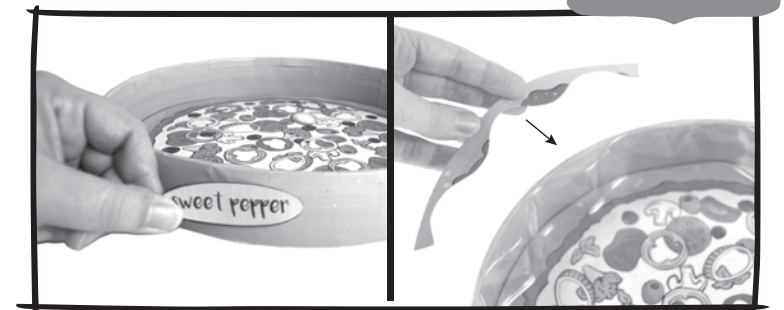


Decorate your Pizza

- Remove the plastic tray and pizza slices and set them aside.
- Decorate the pizza tray with the pizza topping stickers.
- Use the tomato, oregano, pepper and basil stickers as plant markers on your tray. Put them on the outside of the tray.
- Add the pizza crust stickers to the top of the tray as shown.



decorate



www.CreativityforKids.com



Online videos available

#6147000 Plant a Pizza Garden
© Faber-Castell USA, Inc.
Cleveland, Ohio 44125
www.fabercastell.com
Designed and Assembled in USA

Tomato, Oregano, Basil and Pepper seeds from USA
All seeds are non-GMO
All other components made in China
Safe for children

Starting your seed indoors



Gardening can be messy. Cover your work surface or work outdoors. Keep your seed packets for important growing information. You will want to start your seedlings about 5-7 weeks before planting outdoors.

- Pour 1 cup (236 ml) of water into the potting soil bag and mix.
- Use the scoop to divide the potting mix between the 4 pizza slice trays. Save a little potting mix to sprinkle on top of the seeds.
- Open one seed packet at a time. Sprinkle a **few** seeds on top of the soil. **Save the rest of the seeds to re-plant later.**
- Add the remaining soil to the top of your seeds. Mist them with the garden mister.
- Place the pizza slices into the tray - Match them up with the correct plant marker.



Place your pizza under your Grow Light or in a sunny window. In a few days, your seeds will start to sprout! Note the pepper plants may take a little longer. Mist your garden daily. The soil should be moist but not too wet.



In a few weeks, your seedlings will need more room to grow. For this step, you will need potting soil, a plastic fork, and small pots or disposable cups. For best results, select the larger seedlings for transplanting.

Transplant

- Fill your pots $\frac{3}{4}$ full with soil.
- Use your fork to gently lift under the roots of the plants. Place each in a pot.
- Add a little soil to cover the roots. Do not bury the stem of your plants.
- Place them under the Grow Light or in a sunny window and water as needed. Seedlings can also be placed outdoors in a protected area after the danger of frost has passed.

Planting Outdoors

*Outdoor growing seasons vary by region. Contact your local garden center for the best planting times for your area. The seeds included in your set are guaranteed to grow for 2 years after their expiration date.

Once your plants are strong and sturdy, they can be re-planted in an outdoor garden. Refer to your seed packets for plant spacing and harvest information.

Remember, gardening takes time, nurturing and patience! If you are interested in learning more about gardening, there are many books available, or with adult assistance search for more information online.

When you are done growing, use your pizza tray for plant & pretend.

Basil

Often known as sweet Italian basil. This leafy annual grows to a height of 1 ½ - 2' (46-61 cm tall). Aromatic leaves are popular in many dishes, including Pizza!



Oregano

This shrub-like perennial is grown for its flavorful leaves. Use fresh or dried. This herb is perfect for Pizza!



Sweet Peppers

A favorite garden vegetable. Grown on small plants, peppers start off green and then turn red when fully ripe. Delicious raw or cooked and as a topping for Pizza!



Tomatoes

A popular garden vegetable. This smaller variety is perfect for snacking, salads and for use in many dishes - including Pizza!



- * Wash thoroughly. Check with an adult before eating.
- * All seeds are non-GMO. Individual planting results may vary.

