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Broccolini White Pizza

Ingredients

Pizza dough
4 stems broccolini
2tbsp olive oil
2tbsp dried basil
2 cloves garlic, choppd
½ cup olives, diced
1 ½ cup marinated artichoke hearts, sliced
3 cups mozzarella cheese

Preparation

- 1 Preheat oven to 425 degrees F. Roll out the pizza dough on a floured/ cornmeal surface then transfer the dough to a greased cookie sheet.
- 2 Spread the olive oil on the dough and sprinkle the garlic and basil evenly.
- 3 Add the cheese and then broccolini, olives and artichokes. Spread the toppings evenly.
- 4 Let the pizza rise for 15 minutes. Then place the pizza in the oven for about 20 minutes.
- 5 Once done, take the pizza out of the oven and let it sit for 5 minutes.

Cooks Note
