Posted on 6 May 2014

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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