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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, chopped  
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

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