

Broccoli Pizza

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Broccoli pizza is something I have been addicted to lately. It has all the classic flavors of pizza, slightly salty mozzarella cheese, savory tomato sauce, and crisp crust, but on top is tender well seasoned broccoli florets. It gives me the sense I am eating something healthy but it still tastes so good! Makes 1 8-inch pizza.

Ingredients:

1 8-inch pizza dough ball, rested, ready to roll out
1 head broccoli, cut into florets
2 tablespoons butter
1 1/2 teaspoons seasoned salt
1/2 teaspoon red pepper flakes, optional
1 cup tomato sauce
1 tablespoon dried oregano
1 tablespoon dried basil
2 to 3 cups shredded mozzarella cheese
2 tablespoons olive oil, or more as needed

Directions:

1. Preheat oven to 500F. Line a baking sheet with no sides with aluminum foil. Place this into the oven.
2. Bring a large pot of salted water to a boil. Add the broccoli and cook until tender, about 4 minutes. Strain and place in a small bowl. Toss with the butter, seasoned salt, and red pepper flakes. Set aside.
3. On a lightly floured surface roll out the pizza dough into an 8-inch round. Slather the surface with tomato sauce.
4. Sprinkle with oregano and basil. Place the broccoli florets around the pie.
5. Sprinkle the cheese on top, use more or less as desired.
6. Remove the baking sheet from the oven and rub with olive oil using a pastry brush or a paper towel.
7. Place the pizza onto the pan, this may require some help from a friend or some well placed spatulas. Try and slide it from the counter onto the pan.
8. Place the pan into the oven and cook until the crust is browned, cooked through, and cheese is melted and browned, about 6 minutes.
9. Let cool slightly before cutting, about 3 minutes.

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