# Broccoli-Ricotta Pizza Bianca

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 cup cooked broccoli
- fresh pizza dough (*I used Trader Joe's herb dough this time*)
- 5-7 tablespoons ricotta cheese
- buffalo mozzerella slices
- shredded mozzerella cheese
- locatelli cheese, shredded

Base:

- 1 frozen basil cube (or use fresh)
- 1 frozen garlic cube (or mash 1 fresh clove)
- teaspoon sea salt
- EVOO

## Instructions

***I love mishapen pizzas, it reminds me of a more authentic/rustic pizza. I made this one oblong, and sliced into strips.***

*Oven at 500F*

On an oiled pizza stone, flatten and shape the dough to your liking.

For the base, thaw the frozen basil and garlic cubes in a the microwave for like 15 secs.

*Trader Joe's carries these in the frozen aisle and they are a Godsend!* (If using fresh, chop basil fine, and mash garlic to a paste.)

In a tiny bowl, add the garlic, basil, sea salt and enough EVOO to make a spread (approx 2-3 tablespoons). Mix well with a fork and spread all over the dough. MMMMM!

Follow with toppings in this order:

1. locatelli
2. shredded mozz
3. broccoli
4. ricotta
5. buffalo mozz

Cook for 8-10 minutes. Your mouth will thank you. I didn't even make it to the table before scarfing this down.