White Broccoli Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkg pre-made pizza dough (I like whole wheat dough)
2 cups broccoli
3 cloves of garlic
1 roma tomato
1 cup milk
2 tbs butter
1 tbs flour
1/2 cup Italian blend shredded cheese
salt and pepper to taste

Instructions

This is a really easy and delicious recipe that takes some of the guilt out of pizza.

Follow the instructions for the pizza dough on the package. (It will probably need time to rest).

In a saucepan, heat 1 1/2 tbs of butter over medium high heat. Add the flour and cook until pale brown. Add the garlic, salt, and pepper and slowly stir in the milk. Stir for about 4 minutes until the mixture begins to boil. Remove from the heat and add 1/4 cup of the cheese. Stir until smooth.

Then melt 1/2 tbs of butter in a skillet over medium high heat and add the broccoli. After about 30 seconds, add 1/3 cup of water and cover. Cook for about 3-4 minutes or until the broccoli is tender.

Spread the sauce over the pizza dough and top with broccoli and diced tomatoes. Then sprinkle the rest of the cheese over the top.

Follow pizza dough directions for baking time and temperature.