

Tuscan Broccoli Pizza

Servings: 8

Adapted from

<http://www.bettycrocker.com/recipes/tuscan-broccoli-pizza/ea30808a-729b-47b1-85d5-9bc559d11ba1>

Ingredients

- 1 ½ cups broccoli florets, chopped
- 1 whole wheat dough ball
- 1 Tbsp olive oil
- 1 tsp minced garlic
- 1 cup sliced fresh mushrooms
- ½ cup sliced sun-dried tomatoes
- 1 ½ cups 2% shredded mozzarella cheese
- ½ tsp crushed red pepper flakes, if desired

Preparation

- 1) Heat oven to 400°F. Grease large dark cookie sheet with shortening or cooking spray.
- 2) Unroll dough on cookie sheet; press into a 15x12-inch rectangle. Bake about 8 minutes or until light golden brown.
- 3) In small bowl, mix oil and garlic. Brush on pizza crust. Top with mushrooms, broccoli, tomatoes, cheese and pepper flakes.
- 4) Bake 8 to 10 minutes or until crust is deep golden brown and cheese is melted. Cut into squares.