

WHITE GARLIC CHICKEN AND VEGGIE PIZZA

Yield: 1 pizza
Prep Time: 20 mins
Cook Time: 15-17 mins
Total Time: 37 minutes

Ingredients:

	dough for one regular pizza crust
1 cup	mozzarella cheese
1	chicken breast, cooked and diced
1	tomato, diced
1/2 cup	sliced mushrooms
1/4 cup	chopped onion (i like to use green or red onion)
1/2 cup	chopped artichoke hearts
1	heaping cup of fresh spinach
	FOR THE GARLIC SAUCE:
2 tablespoons	butter
3 tablespoons	flour
1 1/4 cups	milk
1/4 teaspoon	salt
1/8 teaspoon	pepper
2 to 3	garlic cloves, minced
2 tablespoons	fresh basil, finely chopped
1/2 cup	fresh Parmesan cheese, shredded

Directions:

For the White Garlic Sauce:

Melt butter in a small saucepan over medium heat. Whisk in flour until no lumps remain.

Gradually whisk in milk. Add salt, pepper, garlic and basil.

Mix in Parmesan cheese and stir until the cheese has melted.

Remove from heat. Sauce will thicken as it stands.

For one regular pizza crust (using homemade dough) I like to pre-bake the dough for 5 minutes at 475 degrees F., before adding the toppings.

After 5 minutes in the oven, remove the crust. Spread crust with an even, smooth layer of white garlic sauce. Sprinkle with cheese, chicken, and vegetables.

Return to oven at 475 degrees F for about 10-12 more minutes, or until golden brown.

