



Aunt Nellie's®

LOADED DICE RECIPE CONTEST

Winning Recipe by Emily F. of California

BEET & ARTICHOKE WHITE PIZZA

SERVES: 4 SERVINGS | PREP TIME: 15 MINUTES |

COOK TIME: 10 MINUTES

INGREDIENTS

- 2 thin ready to bake 7" pizza crusts
- 1/3 cup jarred white pizza sauce (or Alfredo Sauce)
- 2 ounces queso fresco cheese, crumbled
- 8 ounces Aunt Nellie's® Diced Pickled Beets, drained, patted dry
- 4 ounces quartered marinated artichoke hearts, drained, patted dry
- 1/4 cup scallions, sliced on diagonal
- Extra Virgin olive oil spray, optional

INSTRUCTIONS

1. Pre-heat oven to 400 degrees F.
2. Place 2 pizza crusts on a pizza pan or baking sheet.
3. Brush crusts with sauce.
4. Sprinkle cheese and diced pickled beets evenly over sauce.
5. Cut artichoke quarters in half and arrange on pizza with scallions.
6. Place pan on upper rack of oven and bake for 10 minutes
7. Place pizzas on cutting board and spray lightly with olive oil spray.

8. Cut each pizza into quarters.

FIND IT ONLINE:

<https://auntnellies.com/beet-artichoke-white-pizza/>

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