



# 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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