



Frugal -Broccoli Cheddar Pizza



Serving: 4



Cook Time: 35 mins



Level: Easy



INGREDIENTS

- 1 large pizza dough
- Herby White Sauce:
- 1 Tbsp butter
- 4 oz. cream cheese
- 1/2 cup milk
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 1/4 tsp salt
- 1/8 tsp freshly cracked black pepper
- Pizza Toppings:
- 12 oz. frozen broccoli florets, thawed
- 6 oz. cheddar cheese, shredded

PREPARATION

1. Prepare the herby white sauce first. Combine the butter, cream cheese, milk, garlic powder, onion powder, basil, oregano, salt, and pepper in a small saucepot. Heat and stir over medium until the cream cheese has fully melted and the sauce is thick and creamy.
2. Preheat the oven to 450°F. Stretch your pizza dough over a pizza pan. Spread the herby white sauce over the surface of the pizza dough.
3. Chop the thawed frozen broccoli into smaller pieces. Sprinkle the chopped broccoli over the herby white sauce on the pizza. Top with the shredded cheddar cheese.
4. Bake the pizza for 10-15 minutes, or until the pizza crust is golden brown and the cheddar on top is melted. Cut into eight pieces and serve!