

Ranch and Dill Pickle Pizza

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We had this at a local restaurant and loved it!

Recipe adapted from Thursday Night Pizza

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:632e79484faee35019fb5a12>

- 1 cup flour
- 3/4 cup non fat greek yogurt
- $\frac{2}{3}$ cup light ranch dressing
- 2 small garlic cloves very thinly sliced
- 1 cup freshly shredded low-moisture mozzarella (about 4 ounces)
- 1 cup very thinly sliced dill pickles
- dried dill for finishing
- hot sauce for finishing (optional)

1. Preheat the oven to 475°F
2. Mix together yogurt and flour until a dough forms. Roll out dough on 12 inch pizza stone or cookie sheet.
3. Spread the ranch dressing evenly over the dough, leaving a $\frac{1}{2}$ -inch border around the edges. Scatter on the sliced garlic and mozzarella, then arrange the pickles on top in an even layer.

4. Transfer the pizza to the oven and bake until the crust is golden and the cheese has browned in spots—8 to 10 minutes on the baking sheet, 6 to 8 minutes on the baking stone/steel.
5. Remove the pizza from the oven, then sprinkle with some dried dill. Slice and serve.

Main Course

Pizza