

White Pizza

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Makes 16 squares

Blue – 1 piece-2 points; 2 pieces-5 points; 3 pieces-7 points;
4 pieces – 9 points

Purple – 1 piece-2 points; 2 pieces-5 points; 3 pieces-7
points; 4 pieces – 9 points

Green – 1 piece-2 points; 2 pieces-5 points; 3 pieces-7
points; 4 pieces – 10 points

Dough

- 1 cup self rising flour
- 3/4 cup non fat greek yogurt

Other Ingredients

- 1 Tbsp olive oil
- 1 Tbsp Or to taste, Italian Seasoning, divided
- 3 cloves garlic, minced
- 2 cups part skim, shredded mozzarella cheese

1. Preheat oven to 400.
2. In a large bowl, combine flour and yogurt. Mix well. Knead for 20-30 seconds.
3. Spray a 15×10 inch baking sheet with non stick spray. Roll out the dough evenly on the baking sheet. I use this dough roller <https://amzn.to/3c4njmL> (paid link)
4. Bake crust for 8-9 minutes. Remove from oven

Assembly

1. While crust is par baking, mix garlic and olive oil together in a small bowl
2. When crust is done par baking, brush garlic/olive oil mixture over the crust.
3. Sprinkle 2/3 of the Italian seasoning over olive oil
4. Top with 2 cups shredded mozzarella and any additional toppings and the last 1/3 of the Italian seasoning.
5. Return to oven and bake 12-14 minutes longer – until cheese is melted
6. Let stand 5 minutes so cheese can set.
7. Cut into 16 servings.