

## Quick White Artichoke Pizza

1 Prebaked Crust (I use Culinary Circle Stone Baked Pizza Crust available at Jewel)

1 recipe of White Garlic Cream Sauce (see recipe below)

1 or so Cups of Quattro Formaggio (shredded blend of Parmesan, Asiago, Fontina and Provolone from Trader Joe's)

1 handful of Marinated Artichoke Hearts (well drained and quartered)

1/2 Ball of Fresh Mozzarella (torn into large pieces)

Heat oven to 400 degrees. Place crust on parchment on cookie sheet. Spread Garlic Cream Sauce over dough leaving 1 1/2 inch plain border.

Scatter Quattro Formaggio evenly over Cream Sauce and place artichoke hearts on cheese.

Finish with fresh mozzarella and a few grinds of pepper.

Bake for 20 to 25 minutes until cheese is bubbling and crust is nicely browned.

### White Pizza Garlic Cream Sauce

2 T. Olive Oil

1 small Onion (finely minced)

4 cloves of Garlic (finely minced)

1/3 C. Heavy Cream

1/2 teasp. fresh Thyme (Minced)

Salt & Pepper

Heat olive oil in medium sauce pan. Add onion and saute over medium heat for 5 or 6 minutes until translucent.

Add garlic and saute one more minute.

Next add cream and lower heat to low and cook for 2-4 minutes. The mixture should thicken slightly.

Remove from heat and add thyme and salt and pepper.

Let cool while preparing the rest of your ingredients.

(Enough for 1 large pizza.)