

A Collection of White Pizza Recipes



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Artichoke and Sun Dried Tomato White Pizza Recipe

Ingredients

1 pizza crust mix or recipe made per directions
1/2 cup sun dried tomatoes, finely diced
2 large cloves of garlic
1/4 cup olive oil
1 12-ounce can artichoke hearts (not marinated)
1 1/3 cup mozzarella cheese
1/4 cup gorgonzola cheese
Italian spices as desired



Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Steep the sun dried tomatoes for ten minutes in hot water. Drain the water and pat dry with a paper towel.
3. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
4. Drain the artichoke hearts, chop them if needed, and spread them over the crust. Spread the sun dried tomatoes. Sprinkle the cheeses evenly over the vegetables. Add pizza spice if desired. Drizzle the remaining olive oil over the toppings.
5. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.

New York White Pizza Recipe

Ingredients

1 pizza crust mix or recipe made per directions
1 large clove of garlic
1/4 cup olive oil
1 1/2 cup mozzarella cheese
1/4 cup parmesan cheese
1/4 cup Romano cheese
Italian spices as desired

Directions

Preheat the oven to 450 degrees.



1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
3. Sprinkle the cheeses evenly over the crust. Add the Italian spice. Drizzle the remaining olive oil over the toppings.
4. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.

Sausage and Potato White Pizza Recipe

Ingredients

- 1 pizza crust mix or recipe made per directions
- 1/2 pound Italian sausage
- 2 medium-sized new red potatoes
- 1 large clove of garlic
- 1/4 cup olive oil
- 1 1/2 cup mozzarella cheese
- 1/4 cup Asiago cheese
- Italian spices as desired

Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Sauté the sausage and crumble into pieces. Using a mandolin or other kitchen tool, cut the potato into slices 1/8-inch thick.
3. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
4. Spread the cooked sausage and raw potato slices over the pizza.
5. Sprinkle the cheeses evenly over the crust. Add the Italian spice. Drizzle the remaining olive oil over the toppings.
6. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.



Spinach Alfredo White Pizza Recipe

[Italian Pizza Crust Mix](#)
[Zesty Pizza & Pasta Spice](#)

This recipe was sent to us by a kind reader in Georgia. She says that this is her favorite pizza. We made it. It is very good.



Ingredients

- 1 pizza crust mix or recipe made per directions
- 1/2 cup Alfredo sauce either from the store or homemade
- 1 1/2 cups frozen, chopped spinach
- 1 cup shredded mozzarella
- 1 tablespoon pizza seasonings

Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough per package of recipe directions. Let it rest for ten minutes.
2. Spread Alfredo sauce over the formed crust.
3. Thaw the spinach in the microwave and press the water from the spinach. Dry it on paper towels. Spread it over the pizza. Season with pizza spice. Cover with mozzarella.
4. Bake for 20 minutes or until the crust is done and the cheese is bubbly.

Asian Peanut Pizza Recipe

This is a spicy, Asian pizza. If you are adventuresome or like Thai food, try this recipe. This pizza is covered with toppings after the crust is baked, not before. If you don't have leeks on hand, green onions may be substituted.

Ingredients

- 1 pizza crust mix or recipe made per directions
- 1/2 cup Thai Peanut Sauce
- 1/3 cup unsalted dry roasted peanuts
- 1/4 cup sliced leeks
- 1 pound cooked shrimp or chicken, diced
- 1 cup shredded mozzarella
- 1 tablespoon fresh cilantro

Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes. Bake the pizza crust until it just starting to brown. It should be baked through but not browned. If you would like to check it with your thermometer, the internal temperature should 180 to 190 degrees. Remove the crust from the oven to cover with toppings.
2. Spread Thai Peanut Sauce over the crust.
3. Spread the peanuts, leeks, and shrimp or chicken over the top. Cover with mozzarella and sprinkle with cilantro.
4. Bake for ten minutes or until the cheese is bubbly.

