

Spring Salad, Mushrooms, and Grape Tomato Pizza with a Spicy White Garlic Sauce

By: Andrea | Cooking with a Wallflower

Ingredients:

Spicy White Garlic Sauce:

6 garlic cloves, minced
2 tablespoons olive oil
½ cup heavy whipping cream
½ teaspoon flour
½ teaspoon Italian seasoning
¼ teaspoon crushed red pepper
¼ teaspoon salt, to taste

Pizza:

One loaf of bread
½ cup grape tomato, cut into thirds
½ cup mozzarella cheese
1 cup spring mix salad

Balsamic Vinaigrette:

1 tablespoon balsamic vinegar
2 tablespoons olive oil
3 tablespoons freshly squeezed orange juice
¼ teaspoon crushed red pepper
1/8 teaspoon salt

1 cup blackberries (optional)
1 sprig of mint (optional)

Yield: 1-2 servings

Directions:

First, mince the garlic cloves. Then, heat olive oil in a skillet over medium to low heat for about 30 seconds. Add the minced garlic and cook until the garlic turns a golden brown.

In a small bowl, mix the heavy whipping cream with the flour until the flour has completely dissolved. Pour the mixture into the skillet with the garlic. Mix in the Italian seasoning and crushed red pepper. Add salt to taste. Stir the sauce over medium to low heat until it thickens, about 3 minutes. Set the skillet aside for now.

Slice the loaf of bread into thirds. For this recipe, you will only need a third. Slice the third in half, lengthwise. Cut the grape tomatoes into thirds and the large mushroom into thin slices.

Preheat the oven at 350°F.

Divide the white garlic sauce between the two slices of bread and spread evenly. Sprinkle on the mozzarella cheese until both slices are covered. Place the slices of mushrooms and tomatoes on top of the cheese. Bake the pizzas in the oven at 350°F for about 10 minutes or until the cheese has melted and the vegetables have softened.

While the pizzas are baking, make the salad. To make the balsamic vinaigrette, combine balsamic vinegar, olive oil, freshly squeezed orange juice, crushed red pepper, and salt. Drizzle the vinaigrette over the salad, to taste.

Remove the pizzas from the oven and top with the salad. Add any leftover tomatoes.

Plate the pizzas. Add blackberries and mint as a side or leftover salad.

Serve the pizzas warm. Enjoy!

