

Sun Dried Tomato Pizza with White Garlic Sauce

- 6 - Whole Garlic Cloves - Pealed. Use more if desired.
- 1 Tbsp Extra Virgin Olive Oil
- 1/2 Cup Coconut Milk (Alt: Coconut Cream)
- 1/4 Tsp. Salt
- 4 Tbsp Fresh Rosemary - Coarse Chopped - For sauce
- 3 Tbsp Fresh Rosemary - Coarse Chopped - For pizza crust.

- ☐ [Prepare Pizza Crust - Click Here for Recipe \(Add rosemary when preparing dough\)](#)
- ☐ In skillet, heat olive oil. Brown garlic cloves and cook until they soften.
- ☐ Add rosemary and stir fry for 2 minutes.
- ☐ Add coconut milk. Cook over medium heat to reduce to achieve a slightly thickened and creamy consistency.
- ☐ Add mixture to blender and blend until smooth with only small lumps of garlic remaining. Set aside to cool.

- 1 jar Sun Dried Tomatoes in Olive Oil - Drained. *Note: Do not use dried tomatoes.*
- 1/2 Cup Optional - Sweet Onion - Chopped
- 1 can Optional - Artichoke Hearts - Sliced

- ☐ Preheat oven to 425 F (218 C)
- ☐ Fry onions to caramelize.
- ☐ Roll out pizza dough.
- ☐ Cover pizza with white garlic sauce.
- ☐ Add sun dried tomatoes.
- ☐ Add onions, Artichoke hearts and/or other toppings.
- ☐ Bake in oven for 18 - 20 minutes.

Yield: 2 - 4 servings

Comments: 1) The white sauce should be thick enough that it does not run off.
2) Sauce can be doubled and kept in the fridge for another pizza.