

# Rainbow Chard & Roasted Garlic Cream Pizza



Serves: 4

## Ingredients

- 2½ oz. roasted garlic purée
- ¼ cups Rubix Speed Scratch Cream Sauce
- ¼ cup whole milk ricotta
- ½ tsp. salt
- ¼ tsp. pepper
- 2 tbsp. olive oil
- 12 oz. Italian sausage, mild
- 1 cup rainbow chard leaves, stems removed and chopped
- 32 oz. pizza dough, divided into 4-8 oz. pieces
- ½ tbsp. minced rosemary
- 2 tbsp. shredded pecorino romano cheese

## How To

1. Preheat oven to 500 degrees for at least 30 minutes.
2. Combine roasted garlic, cream sauce, whole milk ricotta, salt and pepper in a mixing bowl. Set aside.
3. Heat cooking oil in a large skillet over medium-high heat. Add sausage and cook, breaking it up in the pan. Add rainbow chard leaves and sauté until tender for 2-3 minutes. Set aside.
4. Shape dough into 4 large pies. Layer each with the cream sauce ricotta mixture, rainbow chard leaves and sausage. Sprinkle with rosemary.
5. Place pizzas in oven and cook for 12 minutes or until crust is crispy and golden brown.
6. Remove pizzas from oven, drizzle with olive oil and top with pecorino cheese.

