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▶▶▶▶ January 2013 ◀◀◀◀

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Pizza With Broccoli and Black Olives

Prep Time: 40 mins

Cook Time: 20 mins

Total Time: 1 h

Ingredients

- cornmeal, for dusting
- 2/3 cup(s) marinara sauce
- 2 cup(s) broccoli florets, cut int 3/4-inch pieces
- 1/2 cup(s) onion(s), red, diced
- 1 1/3 tablespoon oil, olive, extra virgin, divided
- 1/8 teaspoon pepper, red, crushed
- 1 cup(s) cheese, mozzarella, part-skim, grated
- 12 ounce(s) pizza dough, whole wheat, [Easy Whole-Wheat Pizza Dough](#)
- 1/4 cup(s) olives, Kalamata, pitted, coarsely chopped
- 3/4 teaspoon oregano, dried
- 2 teaspoon oil, olive, extra virgin
- 3/4 cup(s) flour, whole-wheat
- 3/4 cup(s) flour, all-purpose
- 1 package(s) rapid rise yeast, (2 1/4 teaspoons), such as Fleischmann's RapidRise
- 3/4 teaspoon salt
- 1/4 teaspoon sugar
- 2/3 cup(s) water, 1-2-2/3 cup of hot water, (120-130 F)

Preparation

Prepare [Easy Whole-Wheat Pizza Dough](#).

Place a pizza stone or inverted baking sheet on the lowest oven rack; preheat oven to 500°F or highest setting. Coat a 12 1/2-inch pizza pan with cooking spray and dust with cornmeal.

Place broccoli in a steamer basket over boiling water, cover and steam until just tender, 2 to 3 minutes. Rinse with cold water to stop cooking; drain well. Transfer to a medium bowl, add onion and 1 tablespoon oil; toss to coat.

Combine sauce, oregano and crushed red pepper.

On a lightly floured surface, roll the dough into a 13-inch circle. Transfer to the prepared pan. Turn edges under to make a slight rim. Brush the rim with the remaining 1 teaspoon oil.

Spread the sauce over the crust, leaving a 1/2-inch border. Sprinkle with mozzarella. Scatter the broccoli mixture over the cheese. Sprinkle with olives.

Place the pizza pan on the heated pizza stone (or baking sheet) and bake the pizza until the bottom is crisp and golden, 10 to 14 minutes. Serve immediately.