

# BUBBIE'S Everything HERBAL

by Cheryl Jabz

COOKING  
WITH HERBS  
FOR HEALTH,  
FLAVOR &  
TRADITION



## Bubbie's White Pizza on PREMADE GARLIC PIZZA DOUGH

### Why You'll Love This Pizza

This creamy white pizza is layered with rich cheeses, garlic, and fresh herbs for a pizza that's full of flavor and comforting goodness. The herbs add aroma and beneficial plant compounds while reducing the need for excess salt.



*Creamy, Cheesy,  
Herb Perfection!* ♥

### Herbal Benefits



#### Basil

Rich in antioxidants and adds a fresh, sweet flavor.



#### Oregano

Contains antioxidant compounds and provides a classic Italian taste.



#### Rosemary

Aromatic herb with natural antioxidant properties.



#### Parsley

Provides vitamin K and bright, fresh flavor.

*Simple Ingredients,  
Incredible Pizza!* ♥

Adds savory depth and contains beneficial sulfur compounds.

### INGREDIENTS (Serves 4-6):

#### PIZZA

- 1 premade garlic pizza dough (about 12–14 inches)
- 1 cup ricotta cheese
- 1½ cups shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- 1 tbsp olive oil
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh parsley, chopped
- 1 tsp fresh rosemary, finely minced
- 1 tsp dried oregano
- ¼ tsp black pepper
- Optional: pinch red pepper flakes

#### GARNISH

- Extra fresh basil leaves
- Fresh parsley
- Drizzle of olive oil

### INSTRUCTIONS:

- 1 Preheat oven according to the pizza dough package directions (typically 425–450°F / 220–230°C).
- 2 In a bowl combine ricotta cheese, basil, parsley, rosemary, oregano, and black pepper. Mix until well blended.
- 3 Stretch or roll the garlic pizza dough onto a pizza pan or baking sheet.
- 4 Brush lightly with olive oil.
- 5 Spread the herb ricotta mixture evenly over the dough.
- 6 Sprinkle mozzarella and Parmesan cheeses over the top.
- 7 Bake 12–15 minutes or until the crust is golden and the cheese is bubbly and lightly browned.
- 8 Remove from oven. Sprinkle with fresh basil and parsley. Add a light drizzle of olive oil if desired.



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SIMPLE ♥ NATURAL ♥ HERBAL ♥ MADE WITH LOVE