



Cream Cheese WHITE PIZZA ON PREMADE DOUGH



Cooking with
Herbs for
Health, Flavor
& Tradition.



INGREDIENTS:

- 8 oz cream cheese, softened
- 2 tbsp milk
- 1 tbsp olive oil
- 1 tbsp chopped basil
- 1 tsp oregano
- 1 tsp parsley
- ½ tsp rosemary
- 1 cup mozzarella cheese
- ¼ cup Parmesan cheese

INSTRUCTIONS:

- 1 Mix cream cheese, milk, olive oil, and herbs until smooth.
- 2 Spread over the garlic pizza dough.
- 3 Top with mozzarella and Parmesan.
- 4 Bake at 425°F until golden and bubbly (12–15 minutes).

BENEFITS

-  Rich, creamy texture.
-  Herbs provide flavor and antioxidants.
-  High in protein and calcium.



SCAN ME

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From my kitchen
to yours