

# Broccoli Rabe & White Bean Pizza



1 bunch fresh broccoli rabe (rapini)  
1 15oz. can or 1 1/2 cup navy beans  
3 cloves garlic

Coarsely chop one bunch of broccoli rabe, then add to boiling salt water for about 10 minutes. Set aside. Sauté 3 cloves chopped garlic in 1/4 cup veggie broth until fragrant. Add 1 can navy beans (drained & rinsed) along with salt and pepper to taste. Add broccoli rabe. BAM, It's ready to go on your pizza crust. Bake about 20 minutes at 430. I love putting this on a cauliflower pizza crust! The above crust is made with ground kamut blended with unbleached white flour. Recipe coming soon!