

Portabella & Kale Pizza with Roasted Garlic Sauce



Ingredients:

- 1 large head roasted garlic
- 2 tbsp. olive oil, divided
- salt + pepper to taste
- 1 large portabella mushroom, thinly sliced
- 3 c. torn kale leaves (not tightly packed!)
- 1 prepared pizza crust or about 10 oz. pizza dough, rolled into 13-inch circle (or less dough for a thinner crust, more for thicker), (whole wheat is better than white dough)
- 1 c. shredded fontina or mozzarella cheese (option – substitute with nondairy cheese)

Instructions:

1. Preheat oven to temperature indicated on pizza crust package or, if you're using dough, preheat to 450 degrees. Place pizza stone or baking sheet in oven.
2. Remove roasted garlic cloves from skins and place in small bowl. Add 1 tablespoon of olive oil and mash with fork until smooth. Season with salt and pepper. Set aside.
3. Heat remaining olive oil in a large skillet over medium-high heat. Add mushroom slices and cook until softened, 3-5 minutes. Add kale and cook until wilted, about 3 minutes more. Remove from heat and season with salt and pepper.
4. Place pizza crust on parchment paper. Spread roasted garlic sauce onto crust, leaving a 1-inch edge on all sides. Top with half of cheese, mushrooms and kale, then remaining cheese.
5. Carefully transfer pizza on parchment paper to pizza stone or baking sheet. Bake for time indicated on crust package or 10-15 minutes if using dough, or until crust is golden brown and kale is just beginning to crisp.

Notes:

You can roast the garlic a few days in advance to shorten prep time; otherwise, allow another 45 minutes or so to make this recipe. Read my tutorial on roasting garlic [here](#).

By <https://ohmyveggies.com/recipe-portabella-kale-pizza-with-roasted-garlic-sauce/#187>