



Makes one 12-inch pizza
Preparation Time: 15 minutes
Cook Time: 10 minutes

INGREDIENTS:

- 1 15-oz. can no-salt-added cannellini beans, rinsed and drained (1½ cups)
- 2 tablespoons lemon juice
- 2 teaspoons lemon zest
- 1 tablespoon nutritional yeast
- 2 cloves garlic, chopped
- ¼ to ½ teaspoon crushed red pepper
- 1 12-oz. package frozen artichoke hearts, thawed
- 1 recipe [Oil-Free Pizza Dough](#)
- ½ cup halved or quartered grape tomatoes
- ⅓ cup slivered red onion
- ¼ cup pitted Kalamata olives, sliced
- 1 cup shredded fresh basil
- Lemon wedges

Mediterranean Artichoke Pizza

This primo pizza is all about pops of flavor from lemon zest, olives, basil, crushed red pepper, and a squeeze of lemon juice on top. If you like the sound of artichokes on pizza, you'll relish this pie, which features frozen [artichoke hearts](#), juicy cherry tomatoes, and tangy red onion. While many vegan pizzas rely on a high-fat cheese substitute, this tasty recipe uses a white bean sauce to add creaminess. For the crust, we recommend our [Oil-Free Pizza Dough](#)—be sure to allow 20 minutes if you need to make it from scratch. You can also use a store-bought whole wheat pizza dough.

Tips

Gluten-free version: To make this gluten-free, use a gluten-free base such as our [Quick Cornmeal Pizza Crust](#) or [Chickpea Flour Pizza Crust](#).

For more inspiration, check out these tasty ideas:

- [Fajita Pizza](#)
- [Vegan Mushroom and Chickpea Pizza with Rosemary](#)
- [Mini Deep-Dish Pizza Pies](#)
- Or check out our full roundup of [vegan pizza recipes](#).

By Ellen Boeke

- 1 Preheat oven to 400°F. In a food processor combine beans, lemon juice, 1 teaspoon of the lemon zest, the nutritional yeast, garlic, and crushed red pepper. Process until smooth, adding water, 1 tablespoon at a time, as needed to make creamy. Roughly chop artichoke hearts and toss with the remaining 1 teaspoon lemon zest.
- 2 Place Oil-Free Pizza Dough on a large piece of parchment paper and roll into a 12-inch circle. Prick with a fork. Transfer dough (and parchment) to a baking sheet. Bake 8 minutes.
- 3 Spread bean mixture over crust, leaving a ½-inch border. Top with artichoke hearts, tomatoes, onion, and olives. Bake 8 to 10 minutes or until crust is golden and crisp. Top with fresh basil and, if you like, additional crushed red pepper. Serve with lemon wedges.