



Ingredients

- ✓ 1 bunch broccoli rabe, trimmed
- ✓ 2 Tbsp. extra virgin olive oil
- ✓ ¼ cup whole garlic cloves, peeled and sliced crosswise about 1/8"
- ✓ 8oz shiitake mushrooms, stems removed, caps sliced
- ✓ Salt and pepper to taste
- ✓ 3 whole-wheat lavash or flatbread loaves, about 11-12", or pizza crusts
- ✓ 1-1/2 cups prepared pizza sauce
- ✓ 14oz fresh mozzarella (optional), sliced

Preparation

1. Preheat oven to 450° F.
2. Heat a large saucepan of water to a boil and blanch rabe 3-5 minutes. Drain, chop coarsely and reserve.
3. In a saute pan or fry pan, heat olive oil over medium low heat. Add garlic and cook and stir until nearly soft, about 10 minutes. Add shiitake mushrooms and salt and pepper to taste and cook and stir about 5-7 minutes more. Add reserve broccoli rabe and cook and stir until tender, about 7-10 minutes more. Remove from heat and reserve.
4. Place a lavash loaf on a heatproof tray and spread pizza sauce on it, covering the loaf except for 1/2" from the outside. Scatter 1/3 of the broccoli rabe mixture evenly over sauce. Array 1/3 of mozzarella on top, if using. Place in oven, watching carefully, until cheese melts. Remove from oven. Repeat with other two loaves. Cut into slices and serve.