



Broccoli Arugula Veggie Pizza Carnivore Approved

The First Bite That Changed Everything

I still remember the crunch of that first slice. The peppery arugula, the creamy pesto, the broccoli's gentle bite. It was love at first taste. **Ever wondered how a veggie pizza could win over even meat lovers?** This one does. The secret? Balance. Each bite feels fresh but hearty, light but satisfying. Try it—your taste buds will thank you.

My Messy (But Delicious) First Try

My first attempt? I steamed the broccoli too long. It turned mushy. But the pesto saved the day—its bold flavor hid my rookie mistake. **Cooking teaches us to adapt, to find joy in the imperfect.** Now I

microwave the broccoli just until tender. Lesson learned. Home cooking isn't about perfection. It's about flavor, fun, and fixing flops. What's your best kitchen save?

Why This Pizza Works

- The pesto's richness pairs perfectly with the arugula's spice. - Steamed broccoli adds softness against the crispy crust. **Which flavor combo surprises you most?** Is it the cheese and greens? The pesto's garlicky punch? Share your thoughts below. This pizza is a texture party. Every bite dances between creamy, crunchy, and fresh.

A Slice of History

This pizza twists Italian roots with modern veggie love. Pesto hails from Genoa, where basil grows like weeds. Arugula? Ancient Romans ate it for luck. *Did you know broccoli was first grown in Italy over 2,000 years ago?* Today, we mix them all on a handy store-bought crust. Tradition meets convenience. Would your nonna approve? Mine might—after one bite.



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Ingredients:

Ingredient	Amount	Notes
Store bought pizza crust	1	Not super thin crust
Basil pesto	4 oz	
Shredded mozzarella cheese	4 oz	
Shredded parmesan cheese (or parmesan & romano blend)	1 oz	
Medium head of broccoli	1	Cut into small florets
Arugula	4 handfuls	Enough to cover pizza
Pizza seasoning or dried oregano	As needed	Optional
Pizza sauce	As needed	Optional, for dipping

Easy Veggie Pizza with a Green Twist

Step 1

See also Savory Tamale Pie Delight

Preheat your oven as the crust package says. This ensures even cooking. Check your rack is in the middle. No one likes a burnt bottom.

Step 2 Chop broccoli into tiny florets. Steam them in the microwave for 3 minutes. Cover the bowl with saran wrap. (Hard-learned tip:

Overcooked broccoli turns mushy—set a timer!) **Step 3** Spread pesto on the crust, leaving a half-inch edge. Use the back of a spoon. This keeps the crust crisp. Too much pesto? Save it for dipping. **Step 4**

Layer half the mozzarella over the pesto. Add arugula next—it wilts just right. Pile it high; it shrinks while baking. **Step 5** Drain the broccoli and scatter it over the greens. Top with remaining cheese. Sprinkle oregano if you like extra flavor. **Step 6** Bake as directed on the crust package.

Let it cool for 2 minutes before slicing. *Fun fact: Arugula adds a peppery kick!* **What's your go-to pizza topping? Share below!**
Cook Time: 15 minutes **Total Time:** 25 minutes **Yield:** 4 servings
Category: Dinner, Vegetarian

Three Ways to Shake Up This Pizza

Spicy Kick Add red pepper flakes or sliced jalapeños before baking. Heat lovers will cheer. **Meat Lover's** Toss cooked bacon or prosciutto on top. Carnivores get their fix. **Summer Fresh** Swap broccoli for zucchini ribbons. Light and perfect for warm nights. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Pizza Night

Pair slices with garlic bread or a simple side salad. Crunchy radishes add color. For drinks, try lemonade or a crisp white wine. Both balance the greens. **Which would you choose tonight?**



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Keep It Fresh or Freeze It

Store leftover pizza in the fridge for up to 3 days. Wrap slices in foil or use airtight containers. Reheat in a 350°F oven for 5–10 minutes. The microwave works too, but the crust gets soggy. *Fun fact: Arugula stays perkier if added fresh after reheating.*

See also [Grilled Avocado Stuffed with Mango Chicken](#)
Freeze cooled slices on a tray first, then stack them with parchment paper. They'll keep for a month. Thaw overnight before reheating.
Batch-cook tip: Double the broccoli and pesto for quick salads later.
Why this matters? Less waste, more flavor. Ever tried freezing pizza?
Share your tricks below!

Pizza Pitfalls Solved

Soggy crust? Blot steamed broccoli dry before adding it. Cheese sliding off? Layer half under the arugula for grip. Pesto too bold? Mix it with a spoon of olive oil to mellow it. Why this matters? Tiny tweaks save dinner. My neighbor's kids once picked off "green stuff"—until I hid it under cheese. Arugula wilting too fast? Toss it with a drizzle of lemon juice first. Crust burning? Move it to a lower oven rack. Missing meat? Crispy bacon bits blend right in. Which fix helped you most? Tell me in the comments!

Your Questions, Answered

Q: Gluten-free crust okay? A: Yes! Use your favorite brand. Just watch baking time—it may cook faster. **Q: Can I prep this ahead?** A: Assemble everything but the arugula. Add greens fresh after baking. **Q: Cheese swaps?** A: Try feta for tang or cheddar for richness. Vegan

cheese works too. **Q: Feeding a crowd?** A: Double the recipe. Use two crusts or one large sheet pan. **Q: No pesto?** A: Olive oil with garlic powder makes a quick base. Ranch dressing also wins.

Slice of Joy

This pizza turns veggies into a party. My grandkids now beg for broccoli—who knew? Tag **@SavoryDiscovery** on Pinterest with your creations. Did you try a twist? I'd love to hear! Happy cooking! —Elowen Thorn.

See also [Classic Crispy Salmon Patties for Supper](#)



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[Italian](#)



Courses: [Lunch](#) [Dinner](#)



Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time:



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Total time: **25 minutes**

Servings: **4 servings**



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Calories: **kcal**

Best Season:**Summer**

Description

A delicious veggie-packed pizza with broccoli, arugula, and pesto that

even carnivores will love.

Ingredients

- 1 store bought pizza crust (I do NOT recommend a super thin crust)
- 4 oz basil pesto
- 4 oz shredded mozzarella cheese
- 1 oz shredded parmesan cheese (or parmesan & romano blend)
- 1 medium head of broccoli
- 4 handfuls arugula (enough to cover the pizza to your liking)
- Optional: pizza seasoning or dried oregano for sprinkling on top
- Optional: pizza sauce for dipping

Instructions

1. Preheat oven to temperature noted on your pizza crust.
2. Wash & cut broccoli florets into small pieces, place in a microwave safe bowl covered with saran wrap, & steam in the microwave (~3mins).
3. While broccoli is cooking, place crust on a pizza pan & spread pesto across the top leaving a $\frac{1}{2}$ " ring around the edge (your 'crust').
4. Sprinkle half of your mozzarella over the pesto.
5. Add arugula over the mozzarella.
6. Once broccoli is cooked, drain & spread over the arugula.
7. Top with mozzarella & parmesan. If adding additional seasoning, sprinkle across the top.
8. Cook per crust package directions & enjoy!

Notes

For extra flavor, try adding a drizzle of balsamic glaze after baking.

Keywords: Pizza, Broccoli, Arugula, Vegetarian, Pesto