

Pizza Party White Sauce

Yield: about 24 (2 oz) servings

Ingredients	Measure		Nutrition per Serving	
	24 - 2 oz			
Water	½ cup		Calories	45
Med-Diet® Low Sodium Cream Soup Base	1¼ oz (¼ cup)		Total Fat g	2
White pepper	pinch		Saturated Fat g	0
			Cholesterol mg	0
			Sodium mg	35
			Carbohydrate g	5
			Fiber g	0
			Sugar g	3
			Protein g	1

Preparation

1. In saucepan, combine water and soup base; cook, whisking constantly, until blended and starting to thicken. Stir in white pepper.
2. Spread sauce over crust. Top pizza as desired.

Pizza Suggestion: Spread sauce over whole wheat pizza crust. Sprinkle with roasted garlic. Top generously with sliced peeled butternut squash and thinly sliced leeks sautéed in olive oil. Sprinkle with chopped fresh or crushed dried rosemary leaves. Bake at 400°F until crust is lightly browned and toppings are heated thoroughly.

Product Information

Product	Case Pack	Yield	Product Code
Med-Diet® Low Sodium Cream Soup Base	6 – 14 oz	6 gal	K9212