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What is dominos garlic parmesan white sauce

Read What Our Customers Say!"As an over the road truck driver I have eating pizza and wings all over America. I moved here 8 months ago and stopped OTR driving a month ago and just ate for the first time at Eureka Pizza. I'm sold. Great Pizza, Great wings, Great service Great prices. So glad I have found this over the top mom and pop pizza shop. So goood." -Allen Moore (Thanks Allen!) "The pizza has been incredible, I'm not sure what changes were made since the last email I sent but it is truly the best pizza in the area. Honestly, it reminds me of the old-school Eureka recipe. This is not a one time deal, I have noticed a significant increase in quality over several visits in the last few months. Regardless, Eureka Pizza is back on top! I hope your sales are reflecting it. Also, incredible service at the Elm Springs road location in Springdale." - Tyler Remington (Thanks Tyler!!) We have made a big change! After 28 years, we have added more of our 100% real mozzarella cheese, more of our savory house-made pizza sauce (made from vine-ripened tomatoes, herbs, spices and Parmesan cheese). The result? A deliciously more satisfying pizza with more cheese, sauce, flavor and fun! Try 1, 2, 3 or 100 today! Our Large pizzas have 8 slices each. Each large pizza feeds 2-5 people- making it one of the best values in restaurant food. Each abundant slice is tasty and a well-balanced combination of house made pizza dough, sauce and 100% real Mozzarella cheese. Choose Your Crust: Traditional- Best Seller! Thin & Crisp! Almost Gluten Free* (not 100% gluten free) Stuffed Crust (+ \$2 Large Only) Choose Your Sauce: Traditional Red White Pesto style BBQ Sauce Homemade Ranch Spicy Boom Boom Garlic Butter Extra Cheese Cheddar Cheese Pepperoni Bacon Sausage Smoked Ham Beef Banana Peppers Green Pepper Ripe Olives Green Olives Jalapeno Fresh Mushrooms Red Onion Pineapple Italian Sausage Anchovies Grilled Chicken Crispy Chicken Roma Tomatoes Ricotta Spinach* Bacon Mac and Cheese Creamy Macaroni and Cheese Smoky Bacon and our 4 Cheese Blend (Mozzarella, Cheddar, Parmesan and Romano) Triple Pickle Pizza- Ranch dressing, mozzarella cheese and crinkle-cut kosher dill pickles piled high- Its delicious! Eureka Supreme - Pepperoni, Beef, Sausage, Smoked Ham, Green Peppers, Red Onions, Ripe Olives, Mushrooms Meat Fest - Smoked Ham, Sausage, Pepperoni & Beef Chicken Bacon Ranch- Homemade Ranch Dressing, Grilled Chicken Breast, add smokey Bacon and topped off with Cheddar & Mozzarella Cheese BBQ Meat Fest- Sweet & Smokey BBQ Sauce + Smoked Ham, Sausage, Pepperoni & Beef Barefoot Sally- Onions, Green Pepper, Mushrooms, Ripe Olives, & Banana Peppers Hawaiian Special- Smoked Ham, Double Pineapple, & Bacon The Elise 5 Cheese Pesto- White pesto sauce, ricotta, cheddar, mozzarella, romano & parmesan cheese BBQ Hawaiian Special - Sweet & Smokey BBQ Sauce + Smoked Ham, Double Pineapple, & Bacon Bacon Cheeseburger - Mustard, Beef, Pickles, Red Onions, Cheddar Cheese, & Mozzarella Cheese, bacon with a ketchup drizzle BBQ Chicken Or Beef - Sweet & Smokey BBQ Sauce Grilled Chicken Or Beef, Red Onions, & Mozzarella Chicken & Spinach* - White Pesto Sauce, Grilled Chicken, Red Onions, & Ricotta Spinach Spinach & Tomato* - White Pesto Sauce, Ricotta Spinach & Sliced Roma Tomatoes Chicken Sandwich Pizza - Crispy chicken on buttered pizza crust, cheddar & mozzarella cheese, pickle chips, drizzled with spicy Boom Boom Sauce. Tuscan Chicken- White pesto sauce, grilled chicken, green olives, ripe olives, sweet red onions & roma tomatoes Our Sides, Sauces, & Soft Drinks Dip-a-Di-Do-Da- Get Saucy with Us! We have the best dipping sauces in the business. Last year, we took a hard look at the pizza industry and we were embarrassed at the state of dipping sauces. Why on earth were we all selling overpriced little containers of preservative packed crap?? The biggest pizza chains in the world sell the worst dipping sauces. We decided to have the best- homemade when possible and packaged fresh, in-house. Our sauces are kept refrigerated because they are not packed with preservatives and chemicals. Our portions are honest and generous. Our ranch dressing is made fresh, using genuine Hidden Valley Ranch® spices, fresh buttermilk and real mayonnaise. Our red sauce is our famous pizza sauce- made using fresh packed tomatoes grown in the California sunshine. Our new spicy BOOM BOOM sauce is made with sriracha, real mayonnaise and ginger. Our hot sauce is authentic cajun inspired Louisiana Hot Sauce, not the imitation stuff cooked up in Texas and Missouri. Our BBQ sauce is sweet, smokey and satisfying. Add 1, 2, 3, 4, 5 or 6 to your order. Life is too short to dip badly. Just \$2.79. Add a dipping sauce for 99¢ Why pay \$5.99 at Dominos???? 4 Cheeses + garlic on pan bread \$5.99 Hot, BBQ or Plain 5 Piece - \$4.98 Piece - \$7.69 10 Piece - \$9.49 20 Piece - \$17.99 Hot, BBQ or Plain 8 Piece - \$5.98 Piece Boom Boom Chicken - \$5.99 Our boneless chicken- tossed in spicy Boom Boom sauce Cinnamon sticks with vanilla, chocolate, and strawberry icing for your dipping pleasure \$4.99 BEST SAUCES IN THE BUSINESS! Spicy Boom Boom Sauce, Marinara Sauce, Homemade Ranch, Hot Sauce, BBQ Sauce, Garlic Sauce - 99¢ 2 Liter - \$2.99 Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Barqs Root Beer, Minute Maid, Fanta Orange, or Fanta Strawberry 20 Ounce - \$1.99 Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Barqs Root Beer, Minute Maid, Fanta Orange, Fanta Strawberry, or Dasani Water (Drink flavors vary by location) This delicious White Pizza is drizzled with olive oil, garlic, and white cheeses (no tomato sauce!) culminating in a simple Italian masterpiece! Are you a pizza fanatic? So are we, so don't miss our other pizza recipes including Veggie Pizza, and BBQ Chicken Pizza. If you're not familiar with White pizza, it's a pizza made without tomato or marinara sauce, and topped with white cheeses. It's also called Pizza Bianca. There's a sophisticated, classy feel to it but it's every bit as easy as traditional pizza, and it's completely customizable! How to make White Pizza: 1. Prebake pizza dough: Take pizza dough and stretch to desired size. Prebake in the oven at 425 degrees F for 5 minutes. 2. Add toppings: Remove from oven and brush with olive oil and minced garlic. Mix together ricotta, salt, pepper, and herbs and spread mixture into a thin layer across the pizza. Layer with thin slices of fresh mozzarella, and a sprinkle of half the pecorino cheese. 3. Bake at 425 degrees F for 10-15 minutes, until cheese is melted and bubbly. Remove from oven and sprinkle with remaining pecorino and crushed red pepper flakes, if desired. Optional: Toss fresh arugula with lemon juice, salt and pepper. Top on pizza just before serving. Possible Recipe Variations: Cheeses: Substitute your favorite cheeses including shredded mozzarella or cheddar cheese. Toppings: like most pizzas, pretty much anything is fair game when it comes to toppings! We particularly like adding fresh arugula tossed in lemon juice, salt and pepper. Sauce: try substituting alfredo sauce, or white garlic sauce on your white pizza or dipping it in pizza sauce (for those of you really missing that traditional tomato taste). Make Ahead and Freezing Instructions: To Make Ahead: If you are looking to save time, pre-bake the dough ahead of time, allow it to cool completely, and store it covered, in the refrigerator for 1-2 days until ready to add toppings and bake. The entire pizza can also be assembled 1-2 days ahead of time. To Freeze: For best results, freeze the pizza crust or dough. Check out my tips for freezing pizza dough. You can also FOLLOW ME on FACEBOOK, TWITTER, INSTAGRAM and PINTEREST for more great recipes! Recipe Add to Meal Plan Go to Collections Take pizza dough and stretch to desired size. Prebake in the oven at 425 degrees F for 5 minutes. Remove from oven and brush with olive oil and minced garlic. In a small bowl, mix together ricotta, salt, pepper, and herbs. Spread mixture into a thin layer across the pizza. Layer with thin slices of fresh mozzarella, and half the pecorino cheese. Bake at 425 degrees F for 10-15 minutes, until cheese is melted and bubbly. Remove from oven and sprinkle with remaining pecorino and crushed red pepper flakes, if desired. Optional: Toss fresh arugula with lemon juice, salt and pepper. Top on pizza just before serving. Make Ahead Instructions: If you are looking to save time, pre-bake the dough ahead of time, allow it to cool completely, and store it covered, in the refrigerator for 1-2 days until ready to add toppings and bake. The entire pizza can also be assembled 1-2 days ahead of time. Freezing Instructions: For best results, freeze the pizza crust or dough. Check out my tips for freezing pizza dough. Calories: 152kcal Carbohydrates: 2g Protein: 9g Fat: 12g Saturated Fat: 6g Cholesterol: 32mg Sodium: 356mg Potassium: 37mg Fiber: 1g Sugar: 1g Vitamin A: 255IU Vitamin C: 1mg Calcium: 211mg Iron: 1mg Did You Make This Recipe? Tag @TastesBetterFromScratch on Instagram with #TastesBetterFromScratch! HAVE YOU TRIED THIS RECIPE?! RATE and COMMENT below! I would love to hear your experience. Published October 5, 2020

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