

SPINACH AND SUN-DRIED TOMATO PIZZA

Garlic-infused olive oil, fresh spinach, sun-dried tomato and crumbled feta. Add prosciutto for extra flavor.

BAKE
485°F

TIME
8 TO 10 MIN

MAKES
1 PIZZA



METHOD

- 1** Prepare one ball of Basic Pizza Dough (or Advanced Pizza Dough for a more nuanced crust) and bring it to room temperature.
- 2** Mix the olive oil, garlic and salt. Heat in the microwave for 30 seconds, or in a small frying pan, then cool.
- 3** Strain the oil from the sun-dried tomatoes.
- 4** Stretch the dough ball into a pizza base on a screen or floured peel.
- 5** Spread the garlic-infused oil onto the base.
- 6** Optionally place strips of prosciutto on the base.
- 7** Liberally place spinach leaves over the base.
- 8** Spread the sun-dried tomatoes over the spinach.
- 9** Spread the crumbled feta over the pizza.
- 10** Bake in a gas or electric oven at 485 degrees for 8 to 10 minutes, or in a high-temperature pizza oven for two minutes.
- 11** Optionally place dried cranberries on the pizza.

INGREDIENTS

SAUCE BASE

- ☐ 1/3 cup olive oil
- ☐ 2 Tbsp minced garlic, or 2 cloves fresh garlic, crushed
- ☐ 1 pinch sea salt

TOPPINGS BEFORE BAKING

- ☐ 6 oz jar sun-dried tomatoes in oil
- ☐ 1 cup fresh baby spinach
- ☐ 6 oz prosciutto, thin sliced (optional)
- ☐ 5 oz crumbled feta cheese

TOPPINGS AFTER BAKING

- ☐ 4 oz dried cranberries (optional)