

SPINACH & GARLIC PIZZA

Prep Time: 10 mins Cooking Time: 10-15 mins Servings: 2-3



INGREDIENTS

- 16 oz prepared pizza dough
- 2 cloves of garlic, minced
- 1 bag of spinach
- 1 cup shredded mozzarella cheese
- 1/2 cup feta cheese
- 2 small tomatoes, thinly sliced
- Olive oil*

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

- 1. Preheat the Oven** : Turn the oven to 450 to preheat.
- 2. Stretch Pizza Dough** : Place pizza dough on a flat, floured surface, and dust both sides of dough with flour. With hands or rolling pin, press the ball of dough down into a flat circle. Continue to flatten and stretch out dough into a circular shape. If dough won't fully stretch out, sit aside and let it rest for a few minutes. Transfer shaped dough from counter to a round baking sheet. *(Helpful Hint : Allowing the dough to rest at room temperature in a partially-stretched-out-state will help the gluten structure rest, making it easier to stretch it out to the full size.)*
- 3. Prepare Tomatoes and Garlic** : Peel and mince the cloves of garlic. Slice the tomatoes as thinly as you can. Sit both aside. *(Helpful Hint : using a serrated knife/bread knife will make this easier)*
- 4. Compose Pizza with Toppings** : Splash a small amount of olive oil on the pizza dough and spread evenly. Add the mozzarella and feta cheese. Spread out all the vegetables on the pizza.
- 5. Bake Pizza** : Once the oven is heated, place pizza on the middle rack for 10-15 minutes, or until the crust is golden brown.
- 6. Let Pizza Cool** : Let cool for 5-10 minutes then slice into 8 pieces.

> Fresh herbs, or other vegetables would be great to add to this pizza!

> Sprinkle red pepper flakes on top for a bit of heat.

> Leftover meat in the fridge? Chop it up and add on top!

FOR THE EXTENDED RECIPE, MEAL PHOTOS, AND HELPFUL HINTS—GO TO...



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