



White Spinach Pizza

- 3 c. fresh spinach, stems removed and torn into bite sized pieces**
- 1-2 cloves of finely chopped garlic**
- 1 sm. can of black olives chopped**
- 1 sm. can of mushrooms or 1 cup of sauteed fresh mushrooms if preferred**
- 2 c of part-skim mozzarella cheese**
- 1 prepared pizza crust or your favorite recipe (see below)**

Preheat oven to 425 degrees. Place pizza crust in 12 inch pizza pan or a 9 x 13 baking pan and set aside. Rinse spinach in a collander and cook in a pot with just the water that clings to the leaves for 2-3 min until spinach wilts. Drain spinach and set aside. Put chopped garlic on top of crust, then layer spinach, black olives, mushrooms, and finally cheese.

Bake in oven for 20-25 minutes or as pizza crust package directs.

Optional: Different types of meat or chicken could also be added. Cheddar cheese is good also

Quick Pizza Dough

- 1 (.25 ounce) package active dry yeast**
- 1 teaspoon white sugar**
- 1 cup warm water (110 degrees F/45 degrees C)**
- 2 1/2 cups bread flour**
- 2 tablespoons olive oil**
- 1 teaspoon salt**

Preheat oven to 450 degrees F (230 degrees C). In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.

Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.