

SPINACH STUFFED PIZZA

Dough

3 cups flour
1 cup water
1 tbsp olive oil
1 tbsp butter
1/2 tsp salt
1 tsp yeast

Filling and Topping

1 bunch spinach
12 oz mozzarella
28 oz can of O organics crushed tomatoes in tomato purée
garlic
parmesan
basil
pepper

Make dough, let rise until doubled. Chop spinach and grate cheese; mix together. Combine tomatoes, basil, minced garlic, pepper, and parmesan. Preheat the oven to 425. Rollout 2/3 of dough for the bottom layer. Add filling, cover with rest of dough. Cook for 10 minutes, then remove from the oven and top with tomatoes. Cover pizza lightly with foil and cook for 30 minutes. Remove foil and cook for another 15 minutes. Make sure the top layer of dough gets cooked.