



Three Cheese Ricotta, Spinach, and Garlic Pizza

**This Pizza tastes great right out of the oven, or excellent as a leftover lunch!*

**makes 1 pizza*

Ingredients:

1 portion of homemade Pizza Dough (see below for my recipe)

cooking spray

1 tablespoon extra-virgin Olive oil

3/4 Cup pizza sauce (life changing pizza sauce recipe [here](#).)

2 tablespoons grated fresh Parmesan Cheese

1 1/2 cups loosely packed baby spinach leaves

1 teaspoon minced garlic (I like to use the pre-minced fresh garlic)

1 1/4 cups shredded part-skim mozzarella cheese

1/3 cup part-skim ricotta cheese

1 big tomato or 2 plum tomatoes, thinly sliced.

Directions

Heat oven to 500 degrees. Coat 12-inch perforated pizza pan with cooking spray. Place dough on pan (spreading dough out to the edge of pan with fingers). Brush dough evenly with oil.

Spread pizza sauce evenly over dough, leaving a 1/4 inch border. Sprinkle with Parmesan; top evenly with spinach and garlic (it might seem like a lot of spinach, but it will shrink while cooking). Sprinkle mozzarella over spinach. Spoon teaspoonfuls of Ricotta over mozzarella. Top

evenly with tomato slices. Bake at 500 degrees for 12 minutes or until mozzarella melts and crust browns. Let stand for 5 minutes. Enjoy!

Recipe Source and Picture Source: recipe slightly adapted from Myrecipes.com or click [here](#).

Pizza Dough Recipe (*makes enough dough for two pizza pies*)

Ingredients:

3-4 cups unbleached white flour

1 tablespoon yeast

1 1/4 cup warm water (if its too cold or too hot the yeast will not work)

1 teaspoon salt

1 Tablespoon Honey

Soften yeast, honey, and salt in warm water for 10 minutes, or until yeast starts bubbling (for best results don't skip this step!). knead for six minutes. Let rise in a warm place with a moistened towel over the top until it has doubled in volume. Punch down dough and cut in half. Place on pizza stone, pan, or dish. Use fingers to spread it out for desired length and thickness. Top with favorite toppings!

recipe source: Emily Mars