



SPINACH STUFFED PIZZA

The spinach-stuffed double crust creates a second layer of flavor, while double baking perfectly melds the spinach and mozzarella in a moist, creamy filling.

Yield: 1 pizza

INGREDIENTS

- 2 Each **RICH'S** 14" Proof & Bake Sheeted Pizza Dough, 28 19-Oz (#34630)
- 6 oz Plum tomatoes
- 2 tbsp. Olive oil
- 1 tbsp. Oregano
- 3 Each Garlic cloves, chopped
- 9 oz Fresh Spinach, Chopped
- 8 oz Mozzarella cheese, shredded
- 1/4 C Parmesan cheese, shredded
- 2 tsp. Basil, dry



DIRECTIONS

- 1 Prepare dough per directions on box.
- 2 Put whole tomatoes in bowl and crush or break down slightly leaving some medium pieces intact.
- 3 Mix in the olive oil, oregano, basil, and garlic, set aside.
- 4 In a separate bowl, toss spinach and mozzarella together, set aside.
- 5 Spray one piece of parchment paper placed on a full size sheet pan, place one piece of dough on parchment.
- 7 Mound with spinach mixture, leaving 1" from the edge of the crust.
- 7 Top with second crust, then crimp edges of dough together to form a thick edge or braid the crusts together for signature look.
- 8 Cut 3 or 4, 1" slits on top crust to vent.
- 9 Bake on bottom rack in convection oven at 375F without sauce until just turning golden brown or about 12-15 minutes.
- 10 Remove from oven, top with sauce, sprinkle with parmesan and bake on middle or upper oven rack for another 10 to 12 minutes at 375F until bottom crust is golden brown.

CHEF NOTES

Can be done in a deep dish pizza pan as well