

Spinach Blue Cheese Pizza

From Goldie Gardner,
Co-host "Plain & Fancy Cooking"



Ingredients:

- 1 unbaked pizza crust (homemade or bought)
- 4 cups fresh spinach leaves
- 2 cups fresh mushrooms, sliced
- 1 cup or more shredded part-skim Mozzarella cheese
- 1/4 cup blue cheese dressing
- olive oil

To Prepare: Finely chop fresh spinach in food processor. Set aside. Lightly saute' mushroom slices in little bit of olive oil until just barely wilted. Drain in sieve. Set aside. To assemble pizza, spread blue cheese dressing on pizza crust. Top with about 1/2 cup Mozzarella, then the uncooked shredded spinach. Arrange mushroom slices on top, sprinkle with remaining cheese. You can vary the amounts

(over)

of ingredients to suit your taste. Bake in preheated 400° oven for 10-15 min. or until bottom crust is golden brown. When using homemade crust, increase baking time to about 20 min.

Show #107