

SPINACH ARTICHOKE PIZZA

PREP 20 MIN / COOK 10 MIN



INGREDIENTS:

10 OZ FROZEN CUT LEAF SPINACH,
THAWED & DRAINED
6 OZ FROZEN ARTICHOKE,
THAWED & CHOPPED
2-3 CLOVES OF GARLIC, MINCED
¼ C MAYONNAISE
¼ C PARMESAN CHEESE, GRATED
¼ TSPN GARLIC POWDER
½ TSPN DRIED BASIL
¼ TSPN SALT

2 UGLY'S GLUTEN FREE PIZZA
CRUST OR CRUST OF CHOICE
OIL

OPTIONAL: 1 C MOZZARELLA
CHEESE, GRATED

DIRECTIONS:

-PREHEAT OVEN TO 450° AND LIGHTLY OIL A SHEET OR PIZZA PAN.

-IN A MIXING BOWL, COMBINE ALL OF THE INGREDIENTS AND MIX WELL.

-PLACE YOUR PIZZA CRUST ON THE PAN AND LIGHTLY BRUSH WITH OIL.

-POUR HALF OF THE MIXTURE ONTO THE CRUST AND SMOOTH OUT EVENLY. TOP WITH MOZZARELLA CHEESE IF DESIRED.

-BAKE FOR 10-12 MINUTES OR UNTIL CRUST IS GOLDEN BROWN.

-PLACE THE SECOND CRUST ONTO THE PAN AND REPEAT THE STEPS ABOVE.

NOTES: AVOCADO OIL RECOMMENDED AS WELL AS UGLY'S GLUTEN FREE BAKERY SOURDOUGH PIZZA CRUST.