white spinach & ricotta pizza

featured product:
baby spinach

hello homemade pizza that is both delicious and nutritious.

we love how easy it is to get those daily greens in such a fun way—a great weeknight dish to keep things simple or add on a few family-favorite toppings.

ingredients

1 premade pizza dough ball
? cup mozzarella cheese
? cup ricotta cheese
¼ cup parmesan cheese
1 clamshell **organicgirl baby spinach**
4 cloves of garlic
2 tablespoons olive oil

directions

preheat the oven:
– preheat your oven to 400°f (200°c).
– if using a pizza stone or baking sheet, place it in the oven to heat while you prep.

make the garlic oil:
– in a small skillet, heat the olive oil over medium-low heat.
– add minced garlic and sauté for 1–2 minutes until fragrant, but not browned. remove from heat.

wilt the spinach:
– add organicgirl baby spinach to the same pan and sauté briefly until just wilted, about 1–2 minutes.
– drain any excess moisture.

assemble the pizza:
– roll or stretch the pizza dough to your desired shape and thickness.
– brush with the garlic olive oil.
– top with mozzarella, spoon on dollops of ricotta, add wilted spinach, and sprinkle with parmesan.

bake:
– transfer the pizza to a hot stone or baking sheet and bake at 400°f for 15 minutes, or until the crust is golden and the cheese is bubbly and slightly browned.

serve:
– let the pizza cool for a minute or two before slicing. add optional toppings like crushed red pepper or a drizzle of balsamic glaze for extra flavor.