



Make it Together Margarita Pizza

Ingredients:

Ready-made fresh pizza dough
6 T. pesto sauce
3 T. olive oil
2-3 oz. Fresh spinach
8 oz. ricotta cheese

1 8 oz. ball fresh mozzarella cheese
12 cherry tomatoes
½ 12 oz. can sliced black olives – drained
½ red onion very thinly sliced
4 mushrooms thinly sliced

Heat oven to 425 degrees. Cut ball of fresh pizza dough in half and form each half into a ball and set aside to rest. Cover a plate with paper towel, thinly slice the small tomatoes and place on towed plate. Cover tomatoes with another paper towel - press to absorb the liquid. Set aside. Thinly slice the mozzarella cheese, red onion and mushrooms.

Gently flour your work surface. Either roll out or toss and shape each ball of dough into 14 in. circle. Place on a well-seasoned Pizza/Baking screen. (You are making 2 pizzas). Mix the pesto and olive oil together. Spread ½ the mixture on each pizza. (If you feel you do not have enough pesto mixture – add more). Cover the pizza with spinach, using 5 teaspoon, drop the ricotta cheese evenly divided between each pizza. Add ½ of the mozzarella slices, tomatoes, black olives, red onion and mushrooms to each pizza. Bake for about 12 minutes.

Cut into 16 slices.

Serves 6-8 Two pieces with a nice salad is a great meal!