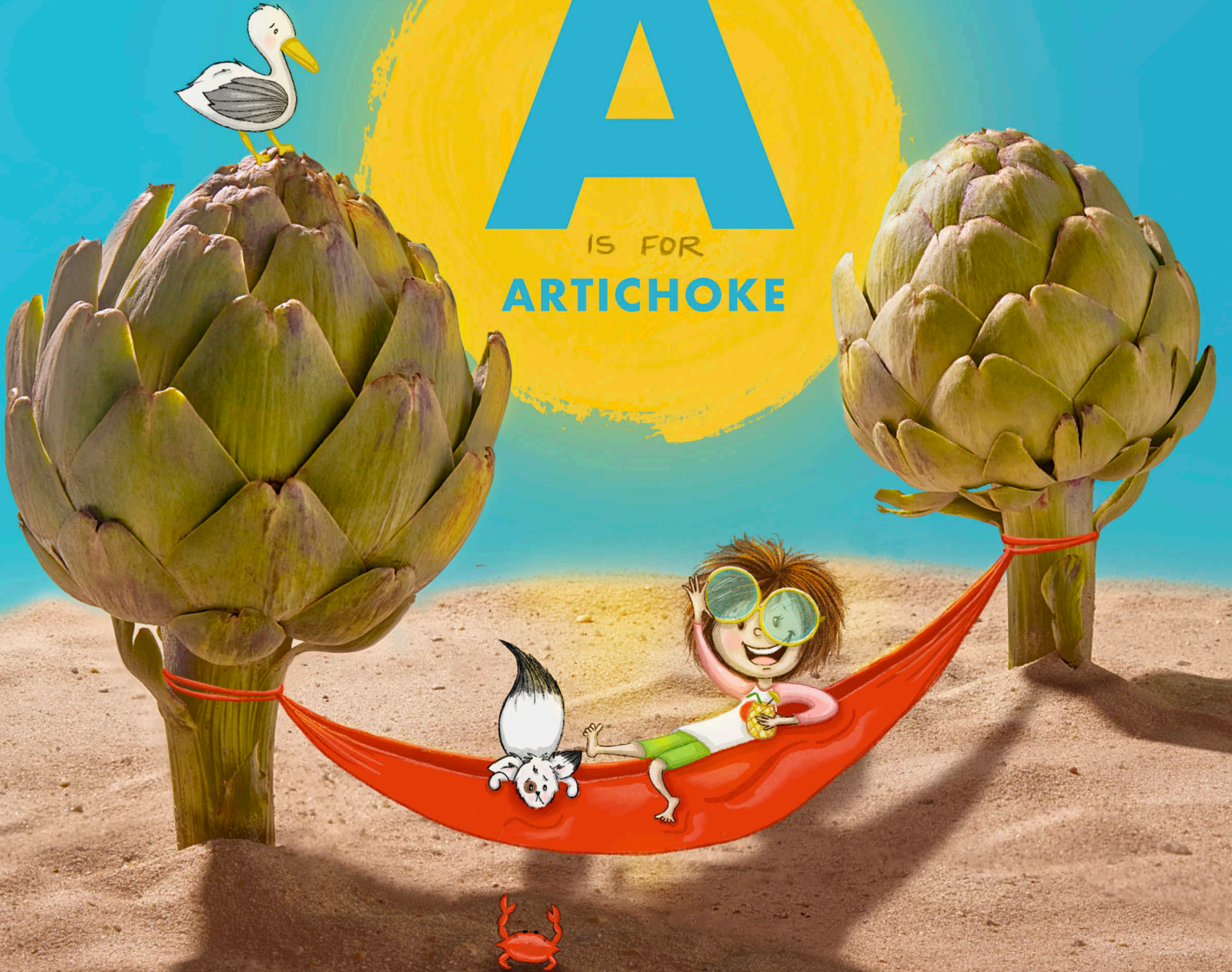
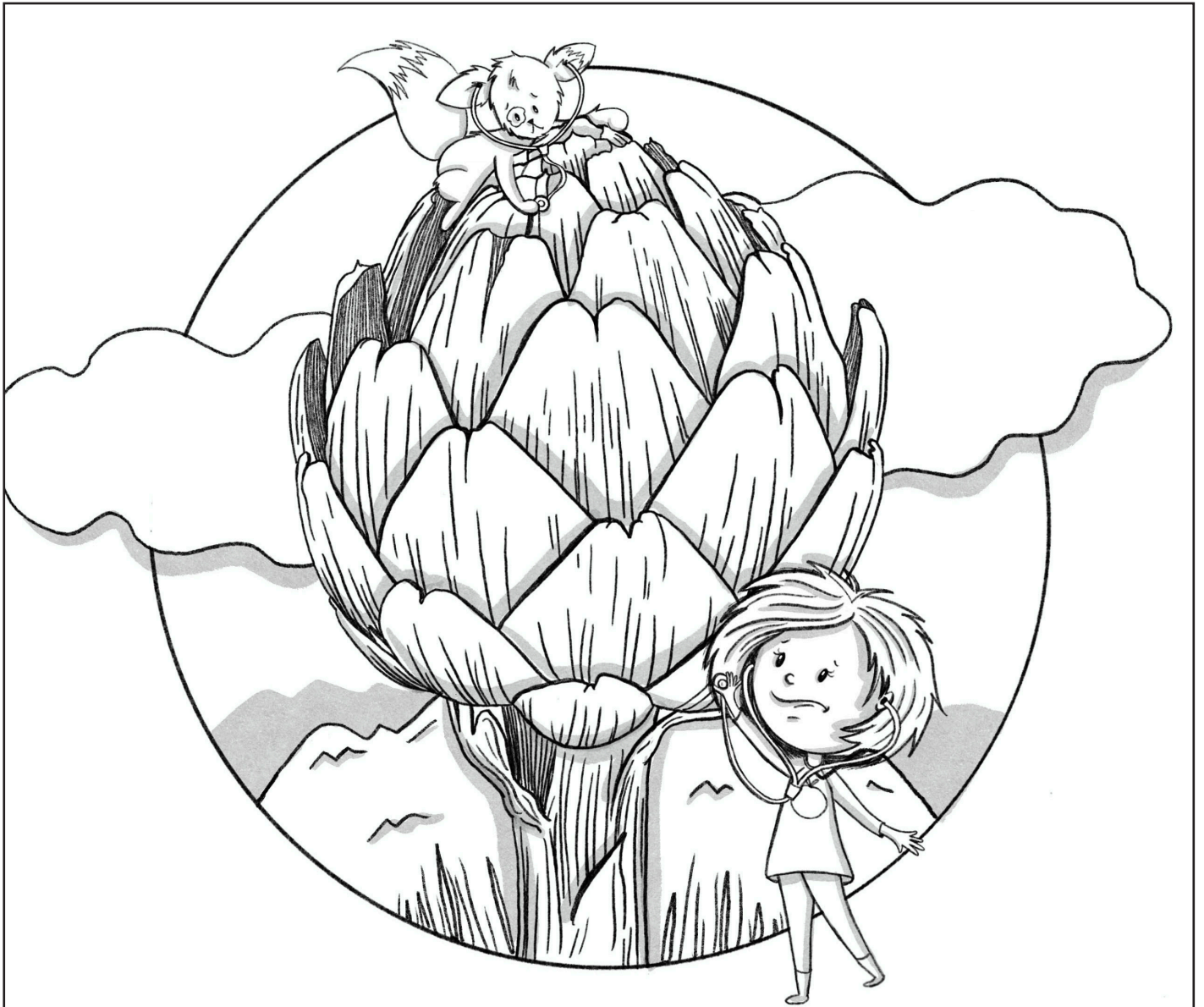


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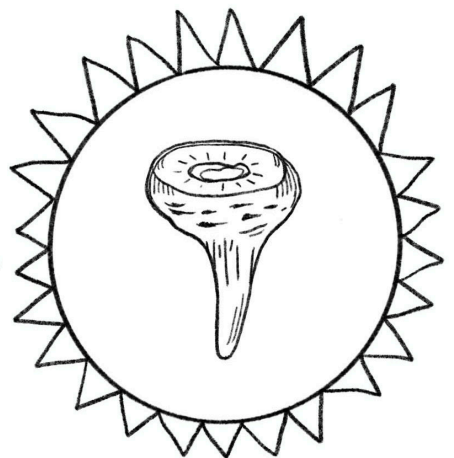
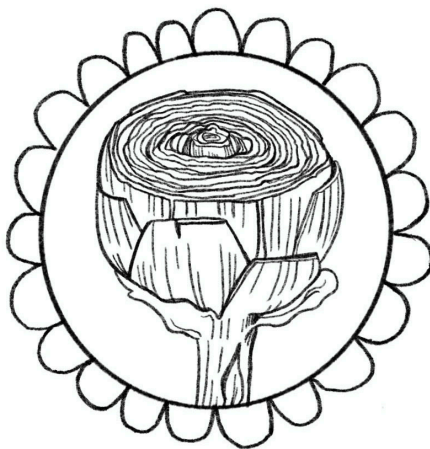
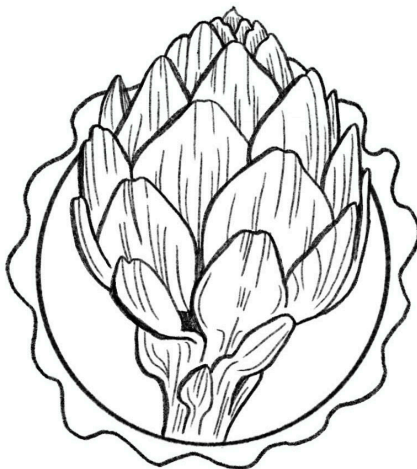
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ARTICHOKE



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HOW to FIND an ARTICHOKE'S HEART





ARTICHOKE AND SPINACH PIZZA!

INGREDIENTS:

- 2 tbsp Extra Virgin Olive Oil
- 1 ball of dough (store bought or home made - about 15 oz)
- 1 ½ cups frozen spinach, defrosted, drained, and chopped
- 6 oz jar of artichoke hearts, drained and coarsely chopped
- 4 oz cream cheese at room temperature (1/3 fat works!)
- ½ cup shredded Mozzarella cheese
- ¼ cup grated Pecorino Romano or Parmesan cheese
- Salt and black pepper

MAKES: 1 PIZZA

PREP TIME: 15 MINS

COOK TIME: 10 MINS

TIP: LEMON ZEST & FRESH BASIL MAKE DELICIOUS GARNISHES.

INSTRUCTIONS:

1. Heat your oven to 500°F . If using a pizza stone and peel, allow the stone to heat in the oven for 30 minutes before baking on it. If you're not using a pizza stone and peel, line a baking sheet with parchment paper and drizzle the paper with olive oil.
2. Stretch out your dough on a flour-dusted peel to about 10-12" in diameter. If using the baking sheet, stretch your dough directly onto the prepared baking sheet.
3. In a large bowl combine the artichokes, spinach, cream cheese, and mozzarella cheese and mix well.
4. Season with salt and pepper.
5. Drizzle with a tablespoon of olive oil and sprinkle with the Pecorino/Parmesan cheese.
6. Slide your pizza into the oven and bake for 8-10 minutes.
7. Remove from the oven, slice, and serve!

Note: allow to cool the cream cheese gets very hot!

FILL THIS PAGE WITH YOUR NOTES!

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