

Spinach & Fresh Mozzarella Pizza

with Lemon & Chile Honey

This delicious, early autumn pizza recipe features some of our favorite toppings: fresh mozzarella cheese, sautéed spinach and a classic tomato sauce. But we're also adding a special, gourmet twist. We're spicing honey with red chile pepper flakes, then drizzling it over the finished pizza for a sweet, warming kick. Just be sure to keep the chile honey in a warm place in your kitchen after you've mixed it. That way, it will be easy to drizzle over the baked pizza's lightly browned mozzarella and tasty spinach.



Ingredients

- 1 Pound Plain Pizza Dough
- 8 Ounces Fresh Mozzarella Cheese
- 1 8-Ounce Can Tomato Sauce
- 8 Ounces Spinach
- 3 Cloves Garlic
- 1 Lemon
- 1 Red Onion

Knick Knacks

- 1 Tablespoon Honey
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes 3 Servings

About 660 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the garlic. Peel, halve and thinly slice the onion. Tear the mozzarella cheese into small pieces.

2



Make the chile honey:

In a small bowl, combine the **honey** and **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Set aside in a warm place.

3



Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Wipe out the pan.

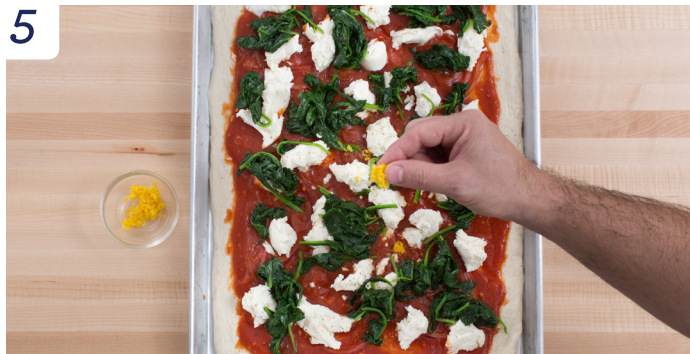
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Make the sauce:

In the pan used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **tomato sauce**; stir until thoroughly combined. Remove from heat and season with salt and pepper to taste.

5



Prepare the dough & assemble the pizza:

Lightly oil a sheet pan. Place the **dough** in the center of the oiled sheet pan; using your hands, stretch to a ¼-inch thickness. Gently rub the dough into the sheet pan to oil the bottom. Spread the **sauce** onto the prepared dough. Evenly top with the **mozzarella cheese**, **drained spinach** and **lemon zest**; season with salt and pepper.

6



Bake the pizza & serve your dish:

Place the **pizza** in the oven and bake, turning halfway through, 16 to 18 minutes, or until the cheese is lightly browned and the crust is crispy. Remove from the oven and let cool for 2 minutes before serving. Just before serving, drizzle the **baked pizza** with **as much of the chile honey as you'd like** and top with **the juice of as many lemon wedges as you'd like** (you may have extra). Enjoy!