

Italian Pizza with Spinach and Mozzarella Cheese

by Bella Cucina

Preparation Time: 45 min

Number of Persons: 2

Ingredients:

Ingredient	Measure
Pizza dough	1 Pounds
Pizza sauce	0.5 Cups
Fresh spinach	2
Fresh mozzarella cheese	8 Ounces
Grated Parmesan cheese	0.25
Garlic	2 Cloves
Olive oil	2 Tablespoon

Method:

1. Preheat the oven to 475°F (240°C).
2. Roll out the pizza dough on a floured surface to the desired thickness.
3. Transfer the dough to a pizza pan or baking sheet.
4. Spread the pizza sauce evenly over the dough, leaving a small border around the edge.

5. Top with fresh spinach leaves and mozzarella cheese slices.
6. Sprinkle grated Parmesan cheese and minced garlic over the top.
7. Drizzle olive oil over the pizza.
8. Season with salt and black pepper to taste.
9. Bake the pizza in the preheated oven for 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
10. Slice and serve hot. Enjoy your Italian pizza with mozzarella cheese and spinach on top!