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Lemon Basil Pizza with Spinach & Mozzarella

source: Some the Wiser, serves 4

Your favorite pizza dough
high quality extra virgin olive oil
6 thin lemon slices
3 ounces fresh mozzarella, thinly sliced
3 tablespoons chopped fresh basil
1 cup baby spinach leaves, loosely packed
1 ounce smoked provolone, grated

- ¹ Preheat oven to 500 degrees Fahrenheit. If using a pizza stone, place stone on middle rack of oven while preheating.
- ² Shape dough on pizza pan or a lightly floured pizza peel, about 10 to 12 inches in diameter.
- ³ Drizzle dough evenly with olive oil. Layer toppings beginning with spinach, then mozzarella, lemon slices, basil, and sprinkle the top with grated provolone.
- ⁴ Bake for approximately 15 minutes or until crust is golden and cheese begins to brown.