

CHIOGGIA BEET AND BABY SPINACH PIZZA

The recipe for my pizza dough can be found here:

<http://www.cupofsugarpinchofsalt.com/2012/10/18/basic-pizza-flatbread-dough/>

INGREDIENTS

3 cups baby, divided
2 garlic cloves, finely minced
4 tablespoons olive oil, divided
4 oz goat cheese, softened
1 cup shredded mozzarella
3 small chionga beets, very thinly slices or shaved
salt and pepper to taste

DIRECTIONS

Make the pizza dough according to the directions on the link above.

Heat oven to 500F. Place a pizza stone in the oven.

In a medium pan over medium heat, heat 2 tablespoons of the olive oil to shimmering. Add 2 cups of the baby spinach to the pan, followed by the garlic and salt and pepper. Sauté briefly until the spinach is wilted. This will happen very quickly and you actually will have very little of the spinach mixture once it is wilted. Set aside to cool.

Roll out your pizza dough and place on a pizza wheel (make sure that it can slide off; use some corn meal if necessary). Brush the edge with the remaining olive oil. Spread the goat cheese all over the pizza as your "sauce", followed by the wilted spinach mixture. Top with half of the mozzarella, then the remaining (unwilted) spinach, the thinly slices beets and remaining mozzarella.

Bake for 7-10 minutes, keeping a careful eye on the pizza at the end of the cooking time as to not have it burn. Let rest for 5 minutes (otherwise you will completely scald your moth on the hot goat cheese) before serving.