



El Greco Pizza

Recipe adapted from PIZZA: From Every Day to Gourmet; ©The Companion Group.

Ingredients

1 tbsp (15 ml) olive oil
1 garlic clove, minced
2 cups (85 g) fresh spinach
¼ cup (60 ml) marinara sauce
½ (55 g) mozzarella cheese, shredded
⅓ cup (50 g) feta cheese, crumbled
⅓ (65 g) Kalamata olives, pitted and halved
1 thin crust pizza dough round of your choice

Instructions

Set the EGG for indirect cooking (with the convEGGtor) at 550°F/288°C.

In a Stir-Fry & Paella Pan or sauté pan, heat the olive oil, minced garlic and fresh spinach. Toss the spinach around in the oil until it wilts enough to be managed with a spoon. Remove from the EGG and set aside.

Add a Pizza & Baking Stone and preheat approximately 20 minutes prior to baking.

On a Dough Rolling Mat, roll the dough to ¼ inch (6 mm) thick; transfer it to a heavily floured Pizza Peel. Use a spoon to evenly spread the marinara sauce around the dough. Next, spread the cooked spinach over the sauce; sprinkle evenly with the shredded mozzarella and olives.

Move the dough to the Pizza & Baking Stone and bake for approximately 5 minutes. Remove the pizza from the EGG when the crust is crisp and evenly browned. Sprinkle immediately with crumbled feta cheese. Allow to cool for one minute before slicing to serve.