

Spinach Olive and Mushroom Pizza | bites out of life

- 1 fresh 12-inch whole-wheat pizza dough, left at room temperature for 20 minutes
- Pizza sauce
- 12 ounces fresh mozzarella
- 3 slices Canadian bacon
- 6 ounces brown mushrooms, sliced
- 1/4 cup mixed pitted olives, sliced
- 6 ounces baby spinach, washed and dried



- 1) Flour your work surface liberally and roll the dough out to 1/8-inch thickness (for a super thin crust), flouring as necessary.
- 2) Transfer the crust to an oiled baking sheet or pizza stone. Top with the pizza sauce and then slices of the mozzarella. Add the mushrooms, olives, bacon and spinach.
- 3) Bake at 500°F for 9 minutes. Then broil for 4-7 minutes, until the cheese bubbles and browns and the crust is crisp.

From: <http://www.bitesoutoflife.com/2011/01/11/my-first-attempt-at-homemade-pizza/>