



## SPINACH, ARUGULA & ARTICHOKE PIZZA

GRANDE<sup>®</sup>  
CHEESE COMPANY

*Vegetarian pizzas are a growing trend on menus and make up nearly 20% of new pizza options. Serve this light and flavorful vegetarian thin crust pizza with roasted garlic Alfredo sauce, fresh spinach, arugula, marinated artichoke hearts, roasted pepper and Grande Mozzarella Mild Provolone Blend.*

### INGREDIENTS:

Pizza:

- 8 oz. (1 each) Round thin crust pizza dough
- 1 oz. (2 tbsp.) Roasted Garlic Alfredo Sauce (see recipe)
- 4 oz. (1 cup) Grande 50/50 Blend, shredded or diced
- 1 oz. (2 cups) Spinach leaves, fresh
- 1/2 oz. (1 cup) Arugula, fresh
- 2 oz. (1/4 cup) Marinated artichoke hearts, drained
- 1 oz. (2 tbsp.) Roasted red pepper pieces, drained
- 1/2 oz. (1 tbsp.) Grande Parmesan Cheese, grated

Roasted Garlic Alfredo Sauce Ingredients: :

- 32 oz. (4 cups) Warm Alfredo sauce
- 2 oz. (1/4 cup) Roasted garlic, pureed
- 2 tsp. Lemon pepper seasoning blend (optional)

### YIELD:

One 14-inch pizza, 34 oz. (4 1/2 cups)

### DIRECTIONS:

Pizza:

1. Spread 1 oz. Roasted Garlic Alfredo Sauce over pizza crust. Top with 4 oz. Grande Mozzarella Mild Provolone Blend, 1 oz. spinach leaves, 1/2 oz. arugula, 2 oz. artichoke hearts, 1 oz. roasted red pepper and 1/2 oz. grated Grande Parmesan Cheese.
2. Bake at 500°F for 3 to 4 minutes in an impingement oven, at 500°F for 6 to 7 minutes in a deck oven or until cheese is melted and crust is golden brown.
3. Slice into wedges or square-cut, if desired.

Roasted Garlic Alfredo Sauce:

1. Combine ingredients and whisk to blend. Reserve.

### VARIATION:

- \* Substitute Grande Mozzarella Mild Provolone Blend or Provolone Shred for Grande 50/50 Blend.

