



Garlicky Spinach and Fontina Pizza

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Serves 6 • Vegetarian • Ready in 20 minutes or less

2 garlic cloves, minced
2 tablespoons water
1 (8-ounce) package baby spinach
1 (10-ounce) prebaked thin whole wheat pizza crust

½ cup marinated artichoke hearts, rinsed, drained, and chopped
6 Kalamata olives, pitted and sliced
1 cup shredded fontina cheese

- 1 Preheat oven to 450°F. Spray baking sheet with nonstick spray.
- 2 Spray medium nonstick skillet with nonstick spray and set over medium heat. Add garlic and cook, stirring constantly, until fragrant, 30 seconds. Add water and spinach, in batches, if necessary, and cook, stirring constantly, until spinach wilts and liquid has evaporated, about 2 minutes.
- 3 Place crust on baking sheet. Top crust evenly with spinach, artichokes, and olives. Sprinkle evenly with fontina. Bake until cheese has melted, about 8 minutes. Cut into 6 wedges.

PER SERVING (1 wedge): 215 Cal, 8 g Total Fat, 4 g Sat Fat, 0 g Trans Fat, 15 mg Chol, 435 mg Sod, 26 g Carb, 5 g Fib, 12 g Prot, 270 mg Calc.

PointsPlus value: 6.