

Greek Pizza

Ingredients

- Dough – Purchase some fresh dough from a pizza shop or buy some from the store. Seriously just buy the dough or if you want find a recipe for dough on the internet and spend 2 hours of your life that you will never regain...
- 3 tbsp olive oil
- ½ cup diced onion
- 2 cloves garlic
- ½ (10 oz) package of frozen spinach, thawed and squeezed dry
- ¼ cup chopped fresh basil
- 2 ¼ teaspoons lemon juice
- 1 ½ teaspoons dried oregano
- Ground pepper to taste
- 2 cup shredded mozzarella cheese
- 1 large tomato thinly sliced
- 1/3 cup seasoned bread crumbs
- ¾ cup crumbled feta cheese

Preparation

- **Step 1:** Preheat oven to 400, use a pizza stone if possible.
- **Step 2:** Reduce onion and 1 tbs of oil until tender, 6 minutes. Add spinach and cook until liquid is gone. Remove from burner and add pepper, oregano, lemon and basil.
- **Step 3:** Spread dough on pizza stone or baking sheet and brush with olive oil leaving ½ inch border.
- **Step 4:** Top with cheese. Coat tomato slices with bread crumbs and arrange on pizza.
- **Step 5:** Bake for about 15 minutes or until cheese is thoroughly melted.