



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ROASTED GARLIC, CHICKEN AND SPINACH WHITE PIZZA

3 tablespoons olive oil, divided	¼ teaspoon dried oregano
8 ounces boneless, skinless chicken breast	¼ teaspoon dried basil
Kosher salt and freshly ground pepper	¼ cup yellow cornmeal
4 cups chopped spinach	1 (13.8 ounce can) refrigerated classic pizza crust
Pinch crushed red pepper flakes, optional	8 (1 ounce slices) fresh mozzarella cheese
1 cup ricotta cheese	
½ teaspoon dried thyme	

FOR THE ROASTED GARLIC

1 head garlic	Kosher salt and freshly ground black pepper, to taste
2 tablespoons olive oil	

1. Preheat oven to 400 degrees F.
2. Cut head of garlic, about ¼ inch, to expose tops of garlic cloves. Place garlic head, cut side up, in a sheet of foil. Drizzle with olive oil; season with salt and pepper to taste. Fold up all 4 sides of the foil and cover tightly.
3. Place into oven and roast until cloves are golden brown and tender, about 35-40 minutes. Let cool before squeezing cloves from skin; reserve and mince 8 garlic cloves.
4. Preheat oven to 450 degrees F. Lightly coat a baking sheet or pizza pan with olive oil.
5. Heat 2 tablespoons olive oil in a large skillet over medium high heat. Season chicken with salt and pepper, to taste. Add chicken to the skillet and cook, flipping once, until cooked through, about 3-4 minutes per side. Let cool before dicing into bite-size pieces.

6. Heat remaining 1 tablespoon olive oil in the skillet. Stir in spinach until wilted, about 2-3 minutes; season with red pepper flakes, salt and pepper. Set aside.
7. In a small bowl, whisk together the ricotta cheese, thyme, oregano, basil and reserved garlic cloves; season with salt and pepper to taste.
8. Working on a surface that has been sprinkled with cornmeal, roll out the pizza dough into a 12-inch diameter round. Transfer to a prepared baking sheet or pizza pan.
9. Top with mozzarella, dollops of ricotta mixture, chicken, and spinach.
10. Place into oven and bake for 15 – 20 minutes, or until the crust is golden brown and the cheeses have melted.
11. Serve immediately.

Makes 6 servings.

Note: Leftover roasted garlic can be stored in an airtight container in the refrigerator for 1-2 weeks.

Recipe by: Chungah

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