



Ingredients



1 tbsp (15 mL) cornmeal, divided
 1 pkg (11 oz./325 g) refrigerated thin
 pizza dough
 1 jar (6 oz./340 g) quartered marinated
 artichoke hearts, drained and coarsely
 chopped
 ½ cup (125 mL) frozen chopped spinach,
 thawed and drained
 6 oz (175 g) low moisture, part-skim
 mozzarella cheese, coarsely grated (1½
 cups/375 mL), divided
 2 oz (60 g) Parmesan cheese, finely grat-
 ed (1 cup/250 mL)
 ¼ cup (60 mL) low-fat plain Greek yogurt
 ¼ cup (60 mL) reduced-fat cream cheese
 (Neurçhâtel)
 2 garlic cloves, pressed

Spinach & Artichoke Pizza

MOM
fueling
HUNGRY
BOYS

Instructions

- Insert the grill plates into the Deluxe Electric Grill & Griddle. Set to "GRILL" for 3 minutes.
- While the grill is preheating, sprinkle ½ tbsp (7 mL) of the cornmeal on a cutting board. Unroll the pizza dough onto the board and sprinkle the top with the remaining cornmeal. Combine the artichokes, spinach, ¾ cup (75 mL) of the mozzarella, Parmesan cheese, yogurt, cream cheese, garlic, and salt.
- When the grill has preheated, gently fold the dough in half and place it on the bottom plate, then unfold and adjust the dough to fit within the grill. Close the lid and cook for 2–2½ minutes or until it's light golden brown (the crust will be partially cooked at this stage). Leave the crust on the grill.
- When the crust is done, press CANCEL. Select "CUSTOM" for 9 minutes. Press TOP/BTM. Set to 480°F (250°C) on the top and 250°F (120°C) on the bottom. Once the plates have preheated, spread the spinach mixture over the crust. Top with remaining mozzarella and hover the top plate over the pizza to melt the cheese, about 7–9 minutes.
- Sprinkle with red pepper flakes, if you'd like.
- Cook's Tips:
- If the dough doesn't fit perfectly on the bottom plate, you can fold the excess dough to make it fit. For this recipe, you can also use 1 lb. (450 g) of prepared pizza dough or our 5–Minute Dough. If you're using either dough, increase the grill time to 3 minutes in step 3.