

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Alfredo Sauce, Spinach Add Spark to Pizza

**"This is an absolute hit at my house. My family loves CiCi's, so I tried one of my own. YUMMY!"**

Patty Clare

Brownfield, TX  
(Pop. 11,401)



Patty Clare



Patty Clare's homemade spin on her family's favorite restaurant pizza offers plenty of flavor to savor with her blend of spinach, alfredo sauce and cheese toppings. The easy-to-make alfredo sauce may not be low in calories, but it's worth every bit of guilt!

See step-by-step photos of Patty Clare's pizza recipe and thousands more recipes from other hometown cooks at:

[www.justapinch.com/alfredopizza](http://www.justapinch.com/alfredopizza)

You'll also find a meal planner and coupons for the recipe ingredients. Enjoy and remember, use "just a pinch..."

- Janet

### Spinach Alfredo Pizza

#### What You Need

- 1 1/2 tsp active dry yeast
  - 1 c lukewarm water
  - 1 tsp sugar
  - 1 tsp salt
  - 3 1/2 c all-purpose flour
  - 1/2 c butter
  - 2 c grated Parmesan cheese
  - 1 c heavy cream
  - 10 oz. pkg frozen spinach, thawed and drained
  - 3 c shredded mozzarella
  - 1/2 c grated Parmesan cheese
  - salt and garlic to taste
- Place dough in lightly oiled mixing bowl, rotating it to grease dough's surface. Cover bowl with moist towel; let stand in warm place until dough has doubled, about 40-50 minutes. (To test if risen enough, poke two fingers into dough. If indentations remain, the dough is ready.)
  - Punch dough with your fist to release air. Knead for 1-2 minutes, then divide into two balls. Pat into flat circles on a lightly floured surface. Roll to 1/4 inch larger than size of the pan to allow for the rim of the crust.

#### Directions

- Warm medium bowl by swirling some hot water in it; Drain. Place yeast in bowl and pour on warm water. Mix in sugar with fork; let stand until yeast has dissolved and starts to foam, 5-10 minutes.
- Use wooden spoon to mix in salt and about one-third of flour. Mix in another third of the flour, stirring with the spoon until the dough forms a mass and begins to pull away from the sides of the bowl.
- Knead 8-10 minutes on floured board, working in remaining flour a little at a time. Dough should be elastic and smooth; Form into a ball.
- Place in a lightly oiled pan, folding extra dough under to make a thicker rim around the edge; brush on a light coating of olive oil.
- Preheat oven to 350 degrees. Gently melt butter in a small sauce pan and remove from heat. Stir in 2 cups Parmesan and the cream. Return to heat and bring just to boil at a lowest setting - stirring frequently. Stir in spinach. Add salt and garlic to taste.
- Spoon the alfredo and spinach onto crusts. Top with shredded mozzarella and additional Parmesan.
- Bake pizzas individually for 20 minutes or until bottom is nicely browned.

Submitted by: Patty Clare, Brownfield, TX

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