

Creamy spinach artichoke zucchini crust

Yield: 1 serving

Ingredients:

1 Each par baked zucchini crust
1/3 C Prepared alfredo sauce, heated
1 oz Wilted Spinach
2 oz Marinated Artichoke Hearts
Salt & pepper to taste
1 tbsp. tomato, seeded and diced
2 tbsp. cream cheese, cut into cubes
1 tbsp. Shaved Parmesan cheese

Directions:

- 1. pre heat pizza oven to 400F
- 2. chop artichoke hearts
- 3. mix together sauce, spinach, artichokes, salt and pepper
- 4. top Par Baked Zucchini Crust with mixture
- 5. top with cream cheese, parmesan and tomato
- 6. bake for 6 to 8 minutes until crust has browned and topping is bubbling

Recipe and photo courtesy of Rich's