

Roasted Garlic Spinach Pizza



Ingredients:

- 1 ball prepared pizza dough, homemade or store bought
- 1 lb. ground beef, cooked, crumbled
- 1/2 cup pizza sauce, homemade or store bought
- 1/4 cup Ranch, homemade or store bought
- 1 cup spinach, shredded
- 1/4 cup red onion, sliced
- 1/2 bulb of garlic, cut in halves, roasted
- 2 cups cheese



Directions:

1. Roll out your pizza dough into a 10-inch circle or 9x13 rectangle.
2. In a large saucepan, brown the ground beef until no longer pink. Drain off all the juices and crumb the meat with a fork.
3. Peel the cloves of about 1/2 a garlic bulb. Cut each clove in half longways and place in a medium saucepan on medium heat. Stir until the sides have browned. Careful not to burn them!
4. On the prepared pizza dough, spread the pizza sauce and ranch. Sprinkle the ground beef evenly over the dough. Top with shredded spinach and sliced onions. Add the roasted garlic.
5. Top with cheese and bake at 400 degrees F. about 15-20 minutes until cheese has melted and crust is no longer doughy.

Enjoy!