THE J.M. SMUCKER Co

Spinach and Cheese Stuffed Flatbread

Makes: 8 servings

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- Dough:
- 1 cup warm water
- 1 tsp active dry yeast
- 2 cups Robin Hood® 00 Style Pizza Flour
- 1 tsp salt
- Filling:
- 10 oz spinach, cooked, drained, and squeezed dry, chopped
- 1 tub Ricotta cheese
- 1/2 cup shredded mozzarella cheese
- 3 green onions, sliced
- 2 eggs, beaten
- 1 clove garlic, minced
- Salt and pepper to taste
- 1/4 cup fresh dill, chopped, optional
- Assembly:
- 2 tbsp butter, melted

Directions

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes.

Combine all ingredients. Chill.

Preheat oven to 450°F (230°C). Butter the bottom and sides of an 8" or 9" springform pan and place on parchment paper lined baking sheet.

Punch down dough and remove to well-floured surface. Roll to large circle, twice as large as diameter of pan. Dough will be thin. Place dough into bottom of prepared pan, leaving excess dough to drape over sides (it will be folded over the filling later).

Spoon filling into bottom and fold overhanging dough over filling – don’t worry if it looks messy. Filling can be completely covered or left open. Brush top with melted butter.

Bake in preheated oven 25-35 minutes or until golden brown. Serve warm.

Images


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