

## **Florentine Blue Cheese Pizza**

10oz Pizza Dough

Olive Oil

Salt

Pesto (recipe below)

Fresh Spinach

Blue Cheese Crumbles

Sliced Sun Dried Tomato

Sliced Sautéed Buttons Mushrooms

Roll pizza dough and shape into round or square. Brush pizza dough with olive oil and lightly sprinkle with salt. Using a spoon spread pesto on pizza dough, add fresh spinach. Sprinkle sun dried tomato, sliced mushrooms and blue cheese. Bake at 400 for 10 minutes or until crust is cooked to a golden brown color or bake in a pizza oven at 700 for 5 minutes turning pizza until done. Sprinkle with olive oil before serving.