Stuffed Spinach Bread

Makes one loaf - 14 one-inch servings

Ingredients
1 tablespoon olive oil
1 clove minced garlic
1 large bunch fresh spinach (12 oz.)
¼ cup grated parmesan cheese
1-10 oz. refrigerated pizza dough
1 cup mozzarella cheese
Salt and pepper to taste

Directions
1. Preheat oven to 350 degrees
2. In large skilled head olive oil, add garlic and cook until soft. Once garlic is soft add spinach and cook for about one minute.
3. Stir in salt, pepper, and parmesan.
4. Remove from heat and cool.
5. On a lightly floured surface roll out pizza dough to a 10x14 inch rectangle.
6. Evenly spread spinach mixture and sprinkle with mozzarella or mozzarella/feta mixture.
7. Roll up the crust to make a large loaf.
8. Place on sprayed baking sheet and cook for 20-25 minutes or until golden brown.