

Group Members: ☺-

2 members getting ingredients:

K#

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Spinach Alfredo Pizza

Ingredients:

- _____ • 1 Tortilla (large)
- _____ • 1/3 cup Alfredo Sauce
- _____ • 1/4 cup Spinach, finely chopped
- _____ • 1/4 cup Onion, finely chopped
- _____ • 1/4 tsp. Garlic Powder
- _____ • 1/2 Jalapeño, minced
- _____ • 1/2 Tomato, sliced
- _____ • 3/4 cup Mozzarella Cheese
- _____ • 1/4 cup Cheddar Cheese
- _____ • 1/2 tsp. Dried Oregano
- _____ • 1/2 tsp. Dried Basil
- _____ • Salt and Pepper to Taste
- _____ • 2 Tbsp. Vegetable Oil

Read through the directions/ingredients and:

CIRCLE all of the equipment needed

UNDERLINE all of the cooking techniques

Directions:

1. Preheat oven to 425°F..
2. Finely chop the spinach, jalapeños (**GLOVES!!**), and onion.
3. Scoop out all seeds and juice out of the tomato, discard. Slice it.
4. Place tortilla on cookie sheet. Brush both sides with oil. **BE SURE TO GET THE EDGES!!**
5. Toast in oven for 3-5 minutes or until light, golden brown.
6. Spread Alfredo sauce onto tortilla. **Do not let it spill over the edges!**
7. Layer the next ingredients in this order:
 - a. Spinach
 - b. Jalapeños
 - c. Onion
 - d. Tomato
 - e. Garlic Powder
 - f. Mozzarella cheese
 - g. Cheddar cheese
 - h. Dried Basil & Oregano
8. Bake for 10 minutes. Remove from oven and let sit for 1 minute before cutting.
9. Salt and pepper to taste