

Spinach Bread



As always, no endless pages of my childhood or the deep personal meaning behind this recipe. No pop-up ads or anything else to drive you crazy. You're here to get the scoop on this recipe.

This is a super easy bread to make, mainly because it uses pre-made pizza dough. Check out the Extras/Alternatives at the end for some variations. This makes a great appetizer at any event.

Ingredients:

- 1 lb of store bought fresh pizza dough.
- 1 16 oz package of frozen chopped spinach.
- 1 2.25 oz (64g) can of chopped black olives.
- 1 5-6 oz package of sliced pepperoni.
- Garlic in oil.
- Olive oil.

Prep / Prep Time (1 hour / 30 mins):

- Remove dough from bag and place in a bowl. Cover with a dish towel and place it in the fridge for 1 hour so that it will rise. After it's risen you can continue with the rest of the steps.
- Follow package directions and cook entire box of chopped spinach.
- Place cooked spinach in a strainer and press with spoon to get as much liquid out as possible.
- Spread the dough out by hand onto a non-stick cookie sheet. You can use a bit of olive oil on your hands to help spread it out. You want to cover as much of the sheet as you can.
- Chop about 3 oz of the pepperoni. Cut each piece into quarters.

Cooking / Cook Time (35 mins):

- Pre-heat oven to 400 degrees.

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- Heat a large non-stick fry pan to medium heat. Add a couple of table spoons or so of olive oil.
- Add the spinach to the fry-pan.
- Add 1-2 tbl of garlic-in-oil (to taste).
- Sauté for about 5 mins.
- Add pepperoni and black olives.
- Sauté for about 5 mins.
- Spread the entire mixture across the dough.
- Roll the bread by folding one side slightly past the middle. Then do the other side overlaying the piece you just folded. Pinch/seal the ends.
- You want to flip the bread over. The easiest way to do this is with a second cookie sheet. Use the two cookie sheets like bread on a sandwich with the dough in the middle. Flip the entire thing over so the seam side is face down on the second sheet.
- Cut 3 slits through the top of the bread to allow steam to escape.
- Take the spoon/spatula that you used to spread the spinach mix onto the dough, and lightly tap it along the top of the bread. This will leave bits of spinach and oil along the top.
- Cook in over for 20 minutes.

Extras/Alternatives:

- If you like cheese, sprinkle ½ cup of shredded mozzarella on top of the spinach mix before you roll/fold the bread.
- If you like spicy, add crushed red pepper flakes to the spinach while sautéing it in the pan.
- For extra crunchy bread, you can take a beaten egg and use a brush to coat the top of the loaf before putting it into the oven.