

MEDITERRANEAN-INSPIRED FOCACCIA

SERVES: 16 | SERVING SIZE: 1 slice | PREP: 15 minutes | READY: 35 minutes

INGREDIENTS

- 2 tablespoons cornmeal
- 1 pound pizza dough, thawed
- 3 tablespoons extra virgin olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried crushed rosemary
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 3/4 cup fresh baby spinach leaves
- 1/4 cup sliced sun dried tomatoes
- 1/4 cup thinly sliced red onion
- 1/4 cup whole kalamata olives, diced
- 1/3 cup crumbled feta cheese
- 3 tablespoons grated parmesan cheese



DIRECTIONS

Preheat oven to 425 degrees. Dust a large, ungreased sheet pan with cornmeal. Press pizza dough into a 16-by-8-inch rectangle. If dough begins to shrink and retract somewhat while shaping it into a rectangle, loosely cover it with plastic wrap and allow it to rest for 5 to 10 minutes.

In a small bowl whisk together oil, garlic, oregano, rosemary, salt, and pepper. Remove plastic wrap from dough and reshape into a 16-by-8-inch rectangle. Brush entire surface of dough with seasoned oil. Using your fingers, make indents (dimples) over surface of dough. Top dough with spinach, sun dried tomatoes, onion, olives, feta cheese, and parmesan cheese.

Bake for 18 to 20 minutes. Let cool for 5 minutes before slicing. Slice into 16 pieces and serve.

NUTRITION INFORMATION PER SERVING

108 calories, 4 g total fat, 1 g saturated fat, 0 g trans fat, 2 mg cholesterol, 157 mg sodium, 14 g total carbohydrate, 1 g dietary fiber, 1 g total sugars, 0.5 g added sugars, 3 g protein, 1 mcg (6%) vitamin D, 24 mg (2%) calcium, 1 mg (6%) iron, 34 mg (0%) potassium

