



VEGETABLE PIZZA WITH SPINACH & FETA CHEESE

The Russian River Valley Original

INGREDIENTS:

2 readymade pizza crusts, 10 oz each
1 crushed clove garlic
5 tablespoons balsamic vinegar
2 cups mozzarella cheese
1 crushed clove garlic
5 tablespoons balsamic vinegar
2 cups mozzarella cheese
1 cup crumbled feta cheese
2 tablespoons chopped fresh oregano
2 cups spinach leaves, finely sliced
2 teaspoons olive oil
1 eggplant, cut into ¼ inch thick crosswise slices
7 plum tomatoes, thinly sliced
¼ teaspoon salt
½ teaspoon black pepper
Cooking spray
Crushed red pepper, to taste
Parmesan cheese, to taste

DIRECTIONS:

Preheat the grill to moderate heat. Mix the garlic with 3 tablespoons of the balsamic vinegar and brush this over the sliced eggplant. Sprinkle the salt and pepper on both sides of the eggplant, and then arrange the slices on a cooking spray coated grill rack. Grill for a couple of minutes per side or until tender. Take the eggplant off the grill, cut it into smaller pieces and put it to the side.

Put 1 of the pizza crusts on the cooking spray coated grill rack and grill it until golden and puffy. This will take about 3 minutes. Turn the crust grill-mark side facing up and brush a teaspoon of oil over it. Put half the eggplant over the crust, overlapping the slices a bit. Top with half the cheese, half the oregano and half the tomatoes.

Mix the rest of the vinegar with the spinach and arrange half of this over the pizza. Repeat with the other crust and toppings. Cover and grill the pizzas for 3 minutes or until they are heated. Add some red pepper and parmesan to taste and serve hot.