White Spinach Pizza

- 1 individual flatbread Pizza Crust
- 1 tsp minced garlic
- 2 teaspoon extra virgin olive oil
- 2 cups fresh chopped spinach
- 1 cup fresh sliced mushrooms
- ¼ cup classic Alfredo sauce
- 1 small thinly sliced tomato, cut into quarters
- ½ cup reduced fat 4 Cheese Italian

Directions:

- 1. Preheat oven to 350F. Lay flatbread pizza crust onto baking sheet or pizza pan.
- 2. Sauté 1 teaspoon of oil and spinach in a saucepan for about 5 minutes, set to the side.
- 3. Sauté 1 teaspoon of oil and mushrooms in a saucepan for about 5 minutes, set to the side.
- 4. Spread ¼ cup of Alfredo sauce onto the pizza crust, spoon spinach onto pizza crust, then arrange mushrooms and tomatoes slices. Top pizza with cheese.
- 5. Bake pizza for 8-10 minutes in preheated oven, or until cheese is melted.

Nutrient Analysis, per serving: 132 calories, 9g. carbohydrates, 7g. protein, 8g. fat, 262mg. sodium