



The Weekday Cook

Spinach and Artichoke Pizza

or

Cheeseburger Pizza

or

Quick Mexican Pizza

Greens with Light Creamy Caesar Dressing

Brown Sugar Balsamic Glazed Oranges

SPINACH AND ARTICHOKE PIZZA

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| 1 pkg. (10 oz./300 g) frozen chopped spinach, thawed | 1/2 tsp. (2 mL) salt |
| 8 oz. (250 g) ricotta cheese | 1/4 tsp. (1 mL) red pepper flakes |
| 2 green onions, thinly sliced | 1 Italian bread shell (Boboli) |
| 2 cloves garlic, crushed | 1 can (14 oz./398 mL) artichoke hearts, drained and quartered |
| 1/2 tsp. (2 mL) oregano, crumbled | 1 cup (250 mL) shredded mozzarella cheese |
| 1/2 tsp. (2 mL) freshly ground pepper | |

Squeeze moisture from spinach until dry. Combine spinach with next 7 ingredients (ricotta through pepper flakes). Place bread shell on a cookie sheet. Spread spinach mixture over shell, leaving a 1 inch (2.5 cm) border. Top with artichokes and sprinkle with cheese. Bake at 450°F (230°C) for 12 - 15 minutes or until cheese is lightly browned and pizza is heated through. Serves 4.

Test Kitchen Tip: For additional colour, add sliced ripe olives, slivered oil-packed dried tomatoes or canned roasted red peppers along with artichokes.

CHEESEBURGER PIZZA

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| 1 lb. (500 g) lean ground beef | 3 tbsp. (40 mL) salsa |
| 1 medium onion, chopped | 1 Italian bread shell (Boboli) |
| 2 cloves garlic, crushed | 2 cups (500 mL) shredded cheddar cheese |
| 1 tbsp. (15 mL) oil | Diced tomato |
| 2 tsp. (10 mL) Worcestershire sauce | Sliced green onion |
| 2 tbsp. (25 mL) ketchup | |

In a frypan, cook beef, onion and garlic in oil until beef is lightly browned. Drain off excess fat. Stir in Worcestershire sauce. Combine ketchup and salsa. Place bread shell on a cookie sheet and spread with ketchup mixture, leaving a 1 inch (2.5 cm) border. Sprinkle with 1 cup (250 mL) of cheese. Top with beef mixture and remaining 1 cup (250 mL) cheese. Bake at 450°F (230°C) for 12 - 15 minutes. Sprinkle with tomato and green onion. Serves 4.

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QUICK MEXICAN PIZZA

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| 1 can (14 oz./398 mL) kidney beans,
rinsed and drained | 8 flour tortillas (8inch/20 cm) |
| 2 tsp. (10 mL) oil | 1/2 cup (125 mL) salsa |
| 1/4 tsp. (1 mL) cumin | 1 green onion, thinly sliced |
| 1/4 tsp. (1 mL) chili powder | 1/2 cup (125 mL) diced green bell pepper |
| 1 clove garlic, crushed | 3 tbsp. (40 mL) sliced ripe olives |
| 1 can chopped green chilies, drained | 1 cup (250 mL) shredded cheddar or
Monterey Jack cheese |

Mash beans and stir in next 5 ingredients (oil through green chilies). Place 4 tortillas in a single layer on greased cookie sheets. Spread bean mixture evenly over tortillas. Combine salsa, onion, green pepper and olives. Spread half of salsa mixture over bean layer. Top with remaining tortillas. Spread remaining salsa mixture over tortillas. Sprinkle with cheese. Bake at 400°F (200°C) for 10 - 12 minutes or until heated through. Serves 3 - 4.

GREENS WITH LIGHT CREAMY CAESAR DRESSING

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| 1 cup (250 mL) light mayonnaise | 1 clove garlic, crushed |
| 1/4 cup (50 mL) grated Parmesan cheese | 1/4 tsp. (1 mL) pepper |
| 3 tbsp. (40 mL) milk | Torn romaine lettuce |
| 1 tbsp. (15 mL) lemon juice | Croutons |
| 1/2 - 1 tsp. (2 - 5 mL) anchovy paste | Grated Parmesan cheese |

Combine first 7 ingredients (mayonnaise through pepper) in a blender or food processor. Serve with romaine lettuce, croutons and additional grated Parmesan cheese. Dressing may be kept refrigerated for up to 48 hours. **Yield:** 1 1/4 cups (300 mL).

BROWN SUGAR BALSAMIC GLAZED ORANGES

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| 4 medium navel oranges | 2 tbsp. (25 mL) balsamic vinegar |
| 1/4 cup (50 mL) firmly packed brown sugar | |

Peel oranges and cut crosswise into 1/8 inch (3 mm) thick slices. Combine sugar and vinegar. Toss sugar mixture with oranges. Cover and refrigerate 30 minutes. Spoon oranges on to small plates and drizzle with juice. Serves 4.