

Flatbread Pizza Dough

Yield: 2 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/pizza-dough-recipe-with-yeast-and-italian-seasoning>

Ingredients:

- 1 packet active dry yeast
- 1 1/2 cups warm water
- 3 cups all purpose flour
- 1/2 teaspoon salt
- 1 tablespoon italian seasoning
- 2 tablespoons olive oil
- 6 ounces chicken grilled, shredded
- 6 slices bacon fried and torn apart
- 4 cups spinach
- 2 tablespoons olive oil
- 1 garlic clove
- 4 ounces cream cheese
- 1 cup Parmesan cheese
- 1 cup mozzarella cheese grated
- 1/2 cup smoked cheddar cheese grated

Nutrition:

1. Calories: 1590 calories
2. Carbohydrate: 123 grams
3. Cholesterol: 200 milligrams
4. Fat: 91 grams
5. Fiber: 7 grams
6. Protein: 66 grams
7. SaturatedFat: 35 grams
8. Sodium: 2200 milligrams
9. Sugar: 2 grams

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