

Calzone- open faced (Rachel Ray)

1 box frozen chopped spinach (defrosted, wrap in clean kitchen towel and squeeze out excess moisture)
1 loaf Ciabatta (or other type crusty) bread
2 cloves chopped garlic
2 T fresh chopped parsley
1 can artichoke hearts in water (in vegetable aisle, quartered and drained)
1/2 to 2 cups Ricotta Cheese
Mozzarella cheese grated
Black pepper

Place bread in 400 degree oven to heat up. While bread is heating, combine ricotta cheese, garlic, black pepper and parsley in bowl. Remove bread from oven and slice in half lengthwise. Drizzle with extra virgin olive oil. Spread bread with ricotta cheese mixture. Spread on artichoke hearts and spinach. Sprinkle with mozzarella cheese and return to oven to melt cheese.