

WRAP IT UP

BACON-SPINACH PANINO

BY CHEF TREY STARK OF TRASCA & CO. EATERY

► **INGREDIENTS:**

- pizza dough
- 1/3 c. fresh spinach
- 4 oz. chicken, baked and diced
- 3 oz. applewood bacon, baked and diced
- 3 oz. swiss cheese
- 1/3 c. fresh mushrooms and onion, sliced

► **PROCEDURE:**

1. Roll pizza dough into a thin sheet, approximately 10 inches by 8 inches.
2. Bake in a conventional oven at 495° for approximately seven minutes (the dough should appear bubbly on top and golden brown on the bottom).
3. Remove from oven and place remaining ingredients on top of the dough before rolling the dough, wrap-style.
4. Serve with Italian dressing to taste, cut in half and plate with potato chips. * SERVES 1

