

Treasure Barrel

Balsamic Mushroom & Goat Cheese Pizza with Spinach

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

For the Pizza

- [ ] 1 lb fresh pizza dough, at room temperature
- [ ] 1 tbsp olive oil, plus more for brushing
- [ ] 8 oz cremini mushrooms, sliced
- [ ] 2 cloves garlic, minced
- [ ] 4 oz soft goat cheese (chèvre), crumbled
- [ ] 2 cups fresh baby spinach
- [ ] Salt and freshly ground black pepper to taste
- [ ] A pinch of red pepper flakes (optional)

For the Balsamic Glaze

- [ ] 1/2 cup balsamic vinegar

Instructions

1. First, let's make that beautiful balsamic glaze. Pour your balsamic vinegar into a small saucepan and bring it to a gentle simmer over medium heat. Let it bubble away softly, you don't want a rolling boil. It will take about 8-10 minutes to reduce and thicken into a syrupy consistency that can coat the back of a spoon. The whole kitchen will smell amazing. Once it’s ready, just set it aside to cool. It will thicken a little more as it sits.

2. While your oven is preheating to a very hot 475°F (245°C), it’s time for the mushrooms. Warm one tablespoon of olive oil in a large skillet over medium-high heat. Add your sliced mushrooms in a single layer—it's important not to crowd the pan, so work in batches if you need to. Let them cook, stirring only occasionally, until they are deeply golden brown and have released their liquid. This is where the flavor develops! In the last 30 seconds, toss in the minced garlic and a pinch of salt and pepper. Stir until you can smell the garlic, then remove from heat.

3. Now for the assembly, my favorite part. Gently stretch your pizza dough into about a 12-inch round on a lightly floured surface or a piece of parchment paper. There's no need for perfection; rustic shapes have character! Brush the surface of the dough with a little olive oil. Scatter the cooked mushrooms and garlic evenly over the dough. Next, crumble the goat cheese over the top. Drizzle with about half of your balsamic glaze. It’s starting to look gorgeous, isn’t it?

4. Carefully transfer your pizza to the preheated oven, either on a pizza stone or a hot baking sheet. Bake for 10-15 minutes, or until the crust is golden brown and puffed up, and the goat cheese is soft and slightly browned in spots. The moment you pull it from the oven, pile the fresh baby spinach on top. The heat will wilt it just perfectly. Let it rest for a minute, then drizzle with the remaining balsamic glaze, add a pinch of red pepper flakes if you like a little heat, slice, and serve immediately. It's just heavenly.

Nutrition per serving

420 kcal	16 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Having the pizza dough at room temperature is really important. It makes it so much easier to stretch and shape. I usually take it out of the fridge about an hour before I plan to start.
- Don't be tempted to put too much cheese or too many toppings on the pizza. Sometimes, less is more. It allows each flavor to shine and helps the crust cook through properly without getting soggy in the middle.
- For a little extra something, you can finish the pizza with a sprinkle of flaky sea salt right before serving. It adds a lovely little crunch and makes all the flavors pop. It’s a simple detail that feels so thoughtful, much like our easy banana bread.