Chicken Spinach Stromboli Ring

12 ounce pizza dough

1 Tablespoon olive oil

2 garlic cloves, minced

8 ounces fresh spinach

1 cup part skim ricotta cheese

1/4 cup parmesan cheese

1 1/2 cups shredded chicken breast, cooked

Heat oil in skillet. Add garlic and cook until golden.

Pour oil from skillet into a bowl.

Add spinach to skillet. Increase hear to high and cook until spinach wilts.

Let cool 10 minutes.

Stir together ricotta and parmesan.

Add spinach and chicken to mixture.

Roll dough to a 20x6" rectangle.

Spoon chicken mixture down the center.

Cut 1/2" slits in both sides of dough - diagonally toward filling.

Fold tabs over filling and pinch to seal.

Shape into a ring.

Place on silpat lined baking sheet. Brush with half of reserved oil.

Bake 18 minutes at 450. Brush with remaining oil.