White Pizza with Smoked Turkey

Ingredients:
2 thin crust pizza shells
1 container (15 ounces) ricotta cheese
1 container (4 ounces) garlic-and-herb cheese spread
2 cups pre-shredded Italian blend cheese
4 ounces thinly sliced smoked turkey, cut into 1/2-inch-wide strips
1 cup spinach, chopped
1/4 cup thinly sliced basil

Directions:
1. Heat oven to 450° F.
2. Place each crust on a baking sheet.
3. In a small bowl, mix ricotta and cheese spread.
4. Evenly spread over each pizza crust.
5. Sprinkle 1 cup shredded cheese over each pizza shell.
6. Evenly distribute turkey and spinach over each.
7. Bake until heated through and cheese is melted, about 10 minutes.
8. Sprinkle the basil over the pizzas and cook for an additional 3-5 minutes.
9. To serve the pizzas, cut each into 6 equal wedges.