



Photo Credit: mysanfranciscokitchen.com

PESTO PIZZA

Summer

Prep time: 10 min. | Cook time: 10 min. | Serves: 4

INGREDIENTS

- 1 Prebaked Pizza Crust (or make your own!)
- 1 Tomato
- Mozzarella Cheese
- 1/2 Cup Pesto
 - 2 Cups of Basil Leaves
 - 2 Tbsp. Pine Nuts or Walnuts
 - 2 Garlic Cloves
 - 1/2 Cup Olive Oil
 - 1/2 Cup Parmesan Cheese

DIRECTIONS

- 1 Make pesto.
 - a. Mix basil leaves, pine nuts or walnuts, and garlic in a food processor and process until very finely minced.
 - b. With the machine running, slowly dribble in the oil and process until mixture is smooth.
 - c. Add parmesan cheese and process very briefly, just long enough to combine.
- 2 Preheat oven to 450°F.
- 3 Spread pesto on pizza crust. Top with sliced tomato, mozzarella cheese, and any other ingredients you enjoy.
- 4 Bake for 8-10 minutes, or until cheese is melted and browned.

