

Rainbow Pizza with Pesto



Equipment

- ▶ Blender or food processor

Ingredients

Pesto:

- 2-3 cups** Leafy greens like spinach, kale, arugula
- 2 cups** Packed basil
- ½ cup** Shredded parmesan cheese
- 2** Cloves garlic
- ¼-½ cup** Olive oil
- 2 Tbsp.** Lemon juice
- Dash of Salt & pepper
- ½ cup** Nuts of choice: pine nuts, walnuts, hazelnuts (Optional)

Pizza Crust Options:

- Pre-made pizza crust
- Pizza dough (store bought or homemade)
- Flatbread
- English muffins
- Small flour or corn tortillas

Pizza Topping Options:

- 2 cups** Shredded mozzarella cheese
- Mix of colorful bell peppers
- Red onion

Instructions

Pesto:

- 1** In a blender or food processor, add the greens, basil, cheese, (nuts if you are using them) and garlic. Pulse to a spreadable consistency.
- 2** Add in the oil, lemon juice, salt, pepper
- 3** Briefly pulse to incorporate, set aside

Pizza:

- 1** Preheat oven to 200 degrees if using tortillas, if using other crusts, adjust your oven temperature accordingly
- 2** Place your pizza crust on a baking sheet
- 3** Spread pesto evenly over top of your crust
- 4** Sprinkle cheese on top
- 5** Add finely chopped vegetables
- 6** Bake for 4-6 minutes until the sides of the tortilla start to crisp, if using other crusts, follow the package directions

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SHOPPING LIST



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Notes: