

tasty Recipe

Basil Pesto Caprese Pizza

INGREDIENTS

1 pre-made pizza/flat bread crust – single size. If you use bigger flatbreads or pizza crust, double the rest of the ingredients to make sure you have enough to cover the pizza.

2-4 tablespoons pesto (see recipe below)
1/4 cup mozzarella cheese
8-10 cherry tomatoes, sliced
Balsamic glaze for garnish (Optional)

Basil Pesto

INGREDIENTS

1 cup fresh basil leaves
2 cloves garlic (peeled)
3 tablespoons pine nuts

1/3 cup freshly grated parmesan
Salt & pepper to taste
1/3 cup olive oil

INSTRUCTIONS

- Combine all the ingredients in a food processor and pulse to your desired consistency. You can also pulse the garlic and pine nuts together before the other ingredients to break them down a little bit more.
- Store in an air-tight container in the refrigerator for 5-7 days.
- Drizzle with balsamic glaze to finish.

INSTRUCTIONS

- Preheat the oven to 400°F.
- Spread 2-4 tablespoons of pesto (to taste) evenly onto your crust.
- Sprinkle mozzarella cheese onto the pizza.
- Slice 8-10 cherry tomatoes and add onto the pizza.
- Warm the pizza in the oven until cheese is melted and pizza is hot, about 10 minutes.
- Drizzle with balsamic glaze to finish.



TIP: Add a handful of shredded rotisserie or baked chicken before the mozzarella. If you are using fresh dough cook according to dough recipe instructions.

