



Pesto Pizza Caprese

Serves: 1 to 2

Total Time: 40 minutes

Ingredients:

- 8 oz Whole wheat* pizza dough, raw (*optional gluten-free crust)
- ¼ cup Monterey Gourmet Foods® Basil with Almonds & Pine Nuts Pesto
- 6 Cherry tomatoes, sliced
- 1 tbs Sun-dried tomato, diced
- 3 oz Fresh part-skim mozzarella, sliced
- 2 tbs Parmesan cheese, shaved
- 2 tsp Pine nuts, toasted
- 2 ea Fresh basil leaves, strips

Instructions:

1. Preheat oven to 425 – 450F degrees
2. Using a rolling pin and extra flour for dusting, roll out pizza dough to about 1/8 to 1/4 inch (about 7-8 inches in diameter). Then line sheet pan with parchment paper and lightly dust pan with cornmeal.
3. Spread pesto sauce evenly over flattened pizza dough leaving a ½ inch border around for the crust.
4. Place half of the shaved parmesan all over pizza randomly covering pesto sauce coating.
5. Sprinkle sun dried tomato onto pizza and evenly over dough.
6. Place mozzarella slices and remaining shaved parmesan cheese onto pizza slightly covering sun dried tomatoes.
7. Add cherry tomatoes all over pizza.
8. Bake for 10 to 14 minutes rotating 180 degrees half way through time for even baking.
9. Let cool for 3 to 5 minutes. Slice into 4 even pieces using pizza cutter.
10. Garnish with fresh basil leaves and toasted pine nuts.

Serving Size: 115g/4oz (2 slices)

