

# Recipe for: GARDEN PESTO PIZZA

## INGREDIENTS

Pizza Dough (recipe adapted from *bakingamoment.com*)

- 1 1/2 cups warm water (100-110 °F)
- 2 teaspoons honey
- 1 packet active dry yeast
- 3 1/2 cups flour
- 1 tablespoon olive oil
- 1 teaspoon salt

Garden Pesto

- 1 cup herbs (basil, oregano, garlic chives, and parsley), stems removed
- 2 cups greens (kale, swiss chard, beet greens, etc.)
- 1/2 cup pumpkin seeds
- 1/2 cup walnuts
- 1/2 cup extra-virgin olive oil plus more as needed
- salt to taste

Pizza

1-2 cups of cheese

veggie toppings of choice (optional)

## DIRECTIONS

Pizza Dough

1. In a large bowl combine warm water and honey until honey is dissolved. Sprinkle yeast packet into bowl of water and let sit until it starts to look foamy (about 10 minutes).
2. Stir in 2 cups of flour until well combined.
3. Mix in olive oil and salt. Gradually add in remaining flour until dough starts to form.
4. Knead dough for about 10 minutes.
5. Lightly oil the inside of your bowl and place dough back in the bowl, cover with towel or cling wrap, for about 1 hour or until it has doubled in size.
6. Knock dough down and store, covered, in the refrigerator until ready to use (use within 2-3 days).

Pesto

1. Add all pesto ingredients to a blender and pulse until smooth. Scrape down the sides as needed. If not combining, add 1-2 tablespoons of water and blend again until smooth.

Pizza

1. Preheat oven to 400°F.
2. Line 2 baking sheets with parchment paper.
3. Divide dough in half and roll or use hands to spread out 2 pies (1 per sheet).
4. Spread pesto on dough and sprinkle with cheese.
5. Bake in the oven for 18-20 minutes.

