Pesto & Greens Pizza Recipe

Yield: 1 pizza, serves 4

Ingredients
1 pizza dough (try our Whole Wheat Pizza Dough recipe)
2-3 cups seasonal leafy green vegetables, chopped •
1/2 a large, red onion, thinly sliced
4-5 Tablespoons fresh pesto (try our Carrot Top Pesto recipe)
8 oz. shredded parmesan cheese
2 teaspoons crushed red pepper, optional

*seasonal leafy green vegetable options: arugula and swiss chard in summer, kale and collards in winter

Instructions for Adults

• Preheat oven to 500 degrees. Place pizza dough on a lightly greased baking sheet. Bake in preheated oven for 4 minutes. Remove from oven and let kids add toppings.
• Return pizza to oven for 10 to 12 minutes, or until cheese is beginning to brown and bubble. Remove from oven and allow to cool for about 5 minutes. Slice and serve.

Instructions for Kids

• Slice leafy green vegetables and red onion. Set aside.
• Spread pesto evenly over surface of pizza.
• Add greens in a mound on top of pesto, spreading evenly over the surface of the pizza.
• Add cheese, spreading evenly over the surface of the greens.
• Sprinkle the onion slices over the cheese.
• Sprinkle with red pepper, optional

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