

PESTO PIZZA

Ingredients

1. 1 1/2 cups (packed) stemmed spinach leaves
2. 1/2 cup (packed) fresh basil leaves (about 1 bunch)
3. 1 1/2 tablespoons oil from oil packed sundried tomatoes or olive oil
4. 1 large garlic clove
5. Olive Oil
6. 1 12 inch pizza dough shell
7. 1/3 cup sliced drained oil packed sun-dried tomatoes
8. 2 cups grated mozzarella cheese (about 8 ounces)
9. 1 cup grated Parmesan cheese

Instructions

1. Blend first 4 ingredients in processor to coarse puree.
2. Transfer pesto to small bowl. (Can be prepared 1 day ahead.
3. Press plastic directly onto surface of pesto to cover; refrigerate.)
4. Preheat oven to 500F.
5. Grease 12 inch pizza pan with olive oil.
6. Arrange dough in pan and spread all of pesto over dough.
7. Sprinkle with sun-dried tomatoes, then cheeses.
8. Bake pizza until crust browns and cheese melts.