Basil Pesto & Personal Pizzas

Pesto adds so much flavor to vegetables, scrambled eggs, fish or chicken and can be added to homemade mayo and used as a spread on sandwiches! We love it on pizza crusts, topped with our favorite stuff. We've included lots of ideas for pizza toppings below! Try some!

- **1 c. fresh basil leaves, packed**
- **1 c. baby spinach leaves *or* fresh parsley leaves, packed**
- **1/3 c. walnuts**
- **3 garlic cloves, minced (about 3 tsp.)**
- **1/2 c. freshly grated Parmesan cheese**
- **1/2 c. olive oil**
- **salt and pepper to taste**

Place the basil, spinach or parsley, and walnuts in a food processor and pulse several times. Add the garlic and Parmesan cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

While the food processor is running, slowly add the olive oil in a steady stream. Adding oil slowly will help it emulsify and will help keep the pesto from separating. Occasionally stop to scrape down the sides of the food processor. Add salt and pepper to taste. Refrigerate for up to a week, or freeze.

Top cooked pizza crusts with the following items and bake at 425 degrees until cheese is bubbly.

Antipasto Pizza

- Artichoke hearts
- Kalamata olives
- homemade sausage, cooked
- homemade pesto
- pancetta, snipped
- thin tomato slices

Cheeseburger Pizza

- Brush crust with a little oil, prepared mustard, and honey
- Cheddar cheese
- Thin tomato slices
- Cooked ground beef
- Legal dill pickle slices
- Serve topped with shredded lettuce

Buffalo Pizza

- Brush crust with olive oil
- Jack or Fontina cheese
- Cooked chicken pieces
- Blue cheese
- Red onion, sliced thin
- Green onion
- Few drops of legal hot sauce

Bacon, Egg & Cheese Pizza

- Brush olive oil on RAW crust
- grated Jack cheese
- Diced mostly cooked bacon
- Crack on 1 egg; add salt and pepper.
- Bake @ 425 15" till done