

Potato Pesto Pizza

pizza dough
1/2 cup pesto (recipe below)
1-2 red potatoes
8 oz. of mozzarella (thinly sliced fresh or shredded)

Preheat oven to 475-500 degrees (with pizza stone if using).

Place potatoes in small pot and cover with water. Bring water to boil, reduce to simmer and cook until potatoes are just fork tender.

Stretch out dough to form pizza. Top with pesto, potatoes and cheese. Bake about 12 minutes or until golden brown.

(Servings: 2-4, Prep time: 30 min., Cook time: 15 min., Difficulty: Easy)

Pesto

(makes about 1 cup)

2 cups of basil (loosely packed)
1/2 cup of grated parmesan
handful of pine nuts
1 garlic clove, grated
1/2 cup olive oil

Put basil, parmesan, pine nuts and garlic into the food processor. Pulse until evenly minced (you might need to scrape down the bowl a few times to get it all chopped up). Then, run the food processor and drizzle in olive oil until it becomes the right consistency (I like it to be like a loose paste). Use more olive oil, if needed.