

Vegetarian Pesto Pizza with Fresh Greens

Ingredients

- 1lb Papa Sal's Prepared Pizza Dough
- 1/4 cup Heinen's Pesto Sauce
- 1 cup Heinen's 6 Cheese Italian Blend
- 1/2 cup Mt. Olive Roasted Red Peppers (thinly sliced)
- 1/2 medium fresh Fennel Bulb (cored and thinly sliced)
- 2 cups Fresh Baby Arugula
- Olive Oil
- Balsamic Vinegar
- Sea Salt

Method

1. Preheat oven to 500F. If using a pizza stone, place in the oven prior to heating.
2. Roll out pizza dough and place it on a pan or stone.
3. Top with pesto, cheese, red peppers and fennel.
4. Bake until the crust is lightly golden brown and the cheese is bubbly. About 7-8 minutes.
5. In a bowl, lightly dress arugula with olive oil, balsamic vinegar and sea salt to taste.
6. Top the pizza with arugula, slice and serve!

Tip

If you have leftover pesto you don't plan to use within a few days, freeze it in an ice cube tray. Once frozen pop out the pesto cubes and store them in a freezer bag for up to 6 months. Use them to brighten up a pot of vegetable soup or pasta sauce.