

Pesto and Goat Cheese Veggie Pizza



Ingredients

- 5 Tbsp. olive oil
- ½ lemon, squeezed
- 2 Tbsp. pine nuts
- 2 cloves of garlic, minced
- 3 cups basil
- ½ tsp. salt
- ½ tsp. pepper
- ¼ cup shredded parmesan cheese
- Premade 100% whole wheat pizza dough**
- 5 oz. goat cheese
- 2 small tomatoes, sliced thin
- ½ orange bell pepper, sliced
- 1 medium squash, sliced thin
- 1 medium zucchini, sliced thin

Directions:

1. Preheat oven to 350 degrees
2. In a food processor, combine basil leaves, garlic, pine nuts and half the olive oil. After the mixture becomes partially smooth, add remaining olive oil, lemon juice, parmesan cheese, salt and pepper. Blend until smooth.
3. Spread the mixture over the whole wheat pizza dough.
4. Top with pepper, tomatoes, squash and zucchini.
5. Bake in the oven for 20 minutes.
6. Remove the pizza and add the goat cheese and pine nuts (optional). Bake for an additional 10 minutes.
7. Serve immediately and enjoy!

*Yield 6 servings, serving size: 1 serving. Calories: 296.
Fat: 21 g. Cholesterol: 27.5 mg. Sodium: 138 g. Carbohydrates: 23 g.
Fiber: 4.5 g. Sugar: 3 g. Protein: 10 g.*

**These facts may vary based on size, amount, and brand use. This information is only a guide.*

***This recipe uses Mama Mary's 100% whole wheat pizza dough. Nutritional value may vary depending on pizza dough brand and type.*