

## Gluten Free Pesto Pizza

### *Ingredients:*

- 1 portion pizza dough
- 4 oz. basil pesto
- 1/2 ball fresh mozzarella, cubed
- 1/2 cup roasted vegies of choice
- 1 tsp EVOO
- 1 pinch maldon sea salt
- 2 tbsp grated parmesan



### **Directions:**

#### *Gluten Free Pesto Pizza*

1. Preheat oven to 450F degrees
2. Lightly oil pizza pan with oil and sprinkle corn meal on bottom
3. Lightly pat pizza dough on pan to achieve thin, smooth consistency. Dip your hands in cold water before touching the dough.
4. Ladle pesto on dough, place cheese and vegies on dough, drizzle olive oil, and sprinkle salt.
5. Place pizza in oven for 15 minutes or until crispy and the cheese is bubbling.
6. Sprinkle with parmesan