

# Pesto & Greens Pizza Recipe



Yield: 1 pizza, serves 4

## Ingredients

1 pizza dough (try our Whole Wheat Pizza Dough recipe)

2-3 cups seasonal leafy green vegetables, chopped \*

1/2 a large, red onion, thinly sliced

4-5 Tablespoons fresh pesto (try our Carrot Top Pesto recipe)

8 oz. shredded parmesan cheese

2 teaspoons crushed red pepper, optional

**\*seasonal leafy green vegetable options:** arugula and swiss chard in summer, kale and collards in winter

## Instructions for Adults

- Preheat oven to 500 degrees. Place pizza dough on a lightly greased baking sheet. Bake in preheated oven for 4 minutes. Remove from oven and let kids add toppings.
- Return pizza to oven for 10 to 12 minutes, or until cheese is beginning to brown and bubble. Remove from oven and allow to cool for about 5 minutes. Slice and serve.

## Instructions for Kids

- Slice leafy green vegetables and red onion. Set aside.
- Spread pesto evenly over surface of pizza.
- Add greens in a mound on top of pesto, spreading evenly over the surface of the pizza.
- Add cheese, spreading evenly over the surface of the greens.
- Sprinkle the onion slices over the cheese.
- Sprinkle with red pepper, optional

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