



## Mini Pesto Pizza

4 Servings • 1 Serving = 1 Pizza

### INGREDIENTS

- 4 slices of whole wheat rounds or bread
- 1 cup basil leaves
- 3 Tablespoons walnuts
- ½ clove garlic, smashed
- ¼ cup extra virgin olive oil
- 2 ounces parmesan cheese, grated
- Freshly ground black pepper, to taste
- ½ cup mozzarella cheese, divided
- 2 Roma tomatoes, chopped

### DIRECTIONS

1. Preheat the broiler or toaster oven.
2. Place basil, walnuts, and garlic into a blender or food processor and pulse together until chopped.
3. Add the olive oil and process until well combined, stopping every few minutes and scraping down the sides of the blender with the spatula. Add more oil to mixture, if necessary.
4. Scrape mixture into a bowl. Gently stir in the parmesan cheese and season with pepper.
5. Spread 1 Tablespoon of the pesto onto each slice of bread. Evenly distribute ¼ cup of the mozzarella cheese among the top of the slices of bread. Add the tomato to each slice and sprinkle the remainder of cheese on the top of each slice.
6. Place the bread on a baking sheet and place under the boiler until the cheese melts, about 2 minutes. If using a toaster oven, the time may be longer. The cheese should be melted and golden brown when done. Remove from oven and let the pizza cool for a few minutes before serving.

### Nutrition Facts

4 servings per container  
Serving size **1 pizza**

Amount per serving  
**Calories 370**

% Daily Value\*

Total Fat 25g **32%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 560mg **24%**

Total Carbohydrate 25g **9%**

Dietary Fiber 1g **4%**

Total Sugars 4g

Includes 0g Added Sugars **0%**

Protein 14g

Vitamin D 0mcg **0%**

Calcium 281mg **20%**

Iron 2mg **10%**

Potassium 142mg **4%**

\*The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a

day is used for general nutrition advice.

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