

Grilled Vegetable Pizza with Basil Pesto

Makes 1 large pizza

This delicious pizza is a perfect way to use up grilled vegetables from an earlier meal. While the homemade basil pesto is to ridiculously good, for those in a rush substitute a little store-bought pesto for a timesaving solution.

For the vegetables:

½ red bell pepper, seeded, cut into large wedges
1 small zucchini, thinly sliced into rounds
½ red onion, cut into rings
Olive oil
Salt, to taste
Freshly ground black pepper, to taste

Basil Pesto:

2 cups roughly chopped fresh basil
1 large garlic clove, chopped
3 tablespoon pine nuts
1 cup finely grated parmesan cheese
½ cup extra virgin olive oil
Salt, to taste
Freshly ground black pepper, to taste

For the pizza:

8 ounces mozzarella cheese, grated
½ cup grated parmesan cheese
1 package pizza crust yeast
¾ cup warm water
2 tablespoons olive oil, more for brushing
1 ½ cups bread flour
½ cup whole wheat flour
½ teaspoon salt
Special equipment: non-stick aluminum foil (optional)

Place a pizza stone in the top third of the oven and preheat the oven as high as it will go (usually 500 to 550 degrees). Heat a grill or grill pan over medium-high heat. Toss the vegetables with just enough olive oil to coat and season to taste with salt and freshly ground black pepper. Grill the vegetables until grill marks appear. Cut the grilled red pepper wedges into smaller pieces.

To make the pesto, combine the basil, garlic, pine nuts, Parmesan cheese, and olive oil in a blender. Process until almost completely smooth and season to taste with salt and freshly ground black pepper. Set aside.

In a small bowl, whisk together the pizza yeast, the warm water, and the olive oil. Set aside. In a large bowl, whisk together the bread flour, the whole-wheat flour, and salt. Pour the liquid ingredients into the dry ingredients and stir until combined. Turn the dough out on a well-floured counter and knead for about 5 minutes until the dough is

This recipe came from *Minced* at www.mincedblog.com.

smooth and pliable. Add more flour if the dough is too wet and add a little water if the dough is too dry.

Once the dough is smooth, use your hands to gently toss the dough into a round (or use a rolling pin) and place on non-stick aluminum foil or a generously floured pizza peel. Brush the dough with olive oil. Spread about ¼ cup of the pesto (the remaining pesto can be covered with plastic wrap and stored in the fridge for up to one week) over the pizza. Top with the grilled vegetables. Sprinkle the mozzarella and Parmesan over the pizza. Turn the oven on broil. Slide the pizza onto the preheated stone using a peel and bake for 5-7 minutes until the cheese is bubbly and brown. Remove the pizza from the oven and drizzle with a little olive oil, if desired. Enjoy.