

MAKING MEMORIES

COOKING WITH KSPS

PESTO GRILLED PIZZA

- 2 cups basil leaves
- 1/4 cup pine nuts
- 1/3 cup grated parmesan
- 1 garlic clove, peeled
- 1/3 cup olive oil
- 1/2 teaspoon salt, plus to taste
- 1 pound store-bought or homemade pizza dough
- 1 tablespoon all-purpose flour
- 1 tablespoon olive oil, plus more as needed
- 2 cups mozzarella
- 1 pint of tomatoes, halved
- Parmesan strips, for garnish
- Fresh basil leaves, for garnish

1. To a blender, add the basil, pistachios, parmesan, garlic clove, olive oil and 1/2 teaspoon salt.
2. Pulse until very smooth, scraping down the sides as needed, for about 1 to 2 minutes. Give it a taste and adjust the salt to your liking.
3. Start your charcoal or preheat gas grill to medium-high heat. Get all of the toppings ready, along with a baking sheet/plate and spatula.
4. Divide the dough into four portions.
5. Flatten and push the dough into one even, thin layer.
6. Brush the top side with olive oil.
7. Place the flattened dough onto the grill and allow to cook until bubbles form, about 2 minutes. Then flip over.
8. Add the pesto, cheese and tomatoes. Cook for an additional 2 to 3 minutes, covered.
9. Remove from the grill and transfer to a warm oven (if needed).
10. Repeat with the remaining pizzas.
11. Top with parmesan and basil leaves



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