



SAUSAGE, RED BELL PEPPER AND SPINACH PESTO PIZZA

CREDIT: BEVCOOKS.COM

INGREDIENTS

2 cups baby spinach
3 cloves garlic, chopped
1/4 cup grated parmesan
1/4 pine nuts, toasted
1/2 cup extra-virgin olive oil,
plus 1 Tbs

1 Italian sausage, casing
removed
1/2 red bell pepper, cut into
thin sticks
1 cup shredded mozzarella

1 pre-made 12" thin
pizza crust

coarse salt and freshly
ground pepper

DIRECTIONS

In a food processor, blitz the spinach, garlic, parmesan, pine nuts, and a good pinch of salt and pepper. With the motor running, add the oil in a thin stream until pesto-y. Set aside.
Heat the remaining tablespoon of oil in a medium skillet and add the sausage. Break up with a wooden spoon and cook until browned, about 5 minutes. Set aside.
To the pan, add the red pepper. Add a little more oil if needed. Throw a teeny dash of salt in there.
Grab your crust and evenly spoon the pesto over it. Sprinkle a little cheese on top. Then add some sausage. Then some cheese. Then some peppers.
Bake according to package directions, (around 10 minutes), slice and serve.

<http://bevcooks.com/2011/10/sausageredbellpepperandspinachpizza/>



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