

# ANTIPASTO AND PESTO PIZZA

**Preparation time:** 12 minutes

**Cooking Time:** 20 minutes

**Serves:** 6



## Ingredients

### *Pesto*

- 1 bunch basil, leaves removed (100g)
- 3 cloves garlic
- 80g pine nuts, toasted
- ½ teaspoon salt
- ¼ cup light olive oil
- water

### *Pizza*

- 2 x large wholemeal pizza bases
- 2 x punnets mini Roma tomatoes, quartered
- 280g bottle artichoke halves, quartered
- 220g tub fresh cherry bocconcini, sliced
- 24 Kalamata olives

## Method

1. To make pesto, place basil, garlic, pine nuts and salt in a food processor. Process mixture while slowly pouring in the oil, then add enough water to make the pesto smooth.
2. Spread pizza bases with pesto.
3. Arrange tomatoes, artichokes, bocconcini and olives over pesto.
4. Bake in a hot oven, 200°C, for 20 minutes, or until crust is golden.

## Tips

For convenience, a ready-made pesto also works well with this recipe.

## Nutritional Information:

Kilojoules 1060 kJ

Calories 255 cal

Protein 8 g

Total fat 8 g

Carbohydrate 23 g

Sodium 470 mg

Potassium 280 mg

Calcium 120 mg

Iron 1.4 mg

Fibre 3.6 g