

PESTO PIZZA WITH SQUASH RIBBONS

- 1 pizza crust
- 1 small zucchini
- 1 small yellow squash
- 1 T. olive oil
- kosher salt
- freshly cracked pepper
- 3/4 c. pesto (homemade or store bought)
- 1—8 oz. tub pearl mozzarella
- 1/4 c. sliced red onion
- fresh basil leaves
- red pepper flakes

Preheat oven to 500 degrees.

With a vegetable peeler (or a mandolin), slice zucchini and yellow squash into thin ribbons. Place ribbons in a small bowl. Toss with 1 T. olive oil, kosher salt, and freshly cracked pepper. Set aside.

Place pizza crust on a baking sheet. Spread pesto over pizza crust. Sprinkle about 3/4 of pearl mozzarella balls over pesto. Arrange squash curls and red onion slices on top of crust, and top with remaining mozzarella pearls.

Bake at 500 degrees for 10-12 minutes. Remove from oven and top with fresh basil leaves and a sprinkling of red pepper flakes.

Makes one 12-14" pizza.

