



Garlic, Arugula, Spinach and Walnut Pesto Pizza

Source: Ellen Ecker Ogden/The Complete Kitchen Garden/June 2011

Ingredients

Olive Oil
2 cloves fresh garlic peeled and pressed
¼ cup walnuts toasted
1 ½ cups arugula leaves, well rinsed and towel-dried
1 ½ cups fresh spinach leaves, well rinsed and towel-dried
¼ cup freshly grated Parmesan cheese
Salt and freshly ground pepper, to taste
14" homemade pizza crust or favorite store bought brand
Fontina cheese, finely grated

Directions

Pesto

With the motor running, drop the garlic through the feed tube of a food processor to mince. Add the walnuts, arugula, spinach, and Parmesan and pulse until the greens are finely chopped. With the motor running, gradually add the oil to make a thick paste. Season with salt and pepper. (The pesto can be made up to 2 hours ahead and kept at room temperature)

Pizza

Roll out crust. Generously top crust with pesto and Fontina cheese. Cook at 400 degrees for 10-12 minutes on a pizza stone until the edges are brown.

Pair this with the Madroña 2016 New-World Port Futures