

Grilled Mini Pesto Pizzas with Bell Peppers and Tomatoes

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Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

1 pound pizza dough

1 tablespoon olive oil

1/2 cup pesto

1/4 pound mozzarella cheese, grated

1 cup roasted yellow peppers, sliced

6 - 10 plum tomatoes, sliced

1/4 cup torn fresh basil (optional)

Preheat the grill to low.

Stretch the dough to form four circles (about 4-inches in diameter). Oil one side of each circle. Place on a pizza peel, oil side down.

Slide the crusts from the peel onto a grill rack. Cook, covered, for 2 minutes or until lightly browned. Transfer to a baking sheet, grilled side up.

Spread with pesto and top with cheese, peppers and tomatoes.

Grill, covered, for 3 minutes or until the pizzas are browned and crisp (be sure to rotate on the rack to cook evenly).

Serve topped with basil, if desired.

Per Serving (excluding unknown items): 388 Calories; 14g Fat (31.3% calories from fat); 14g Protein; 53g Carbohydrate; 2g Dietary Fiber; 25mg Cholesterol; 130mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 1 Vegetable; 2 Fat.