

# LOVE THY CARROT

*real food made with love*

. . .

## AUTUMN APPLE PIZZA WITH WALNUT PESTO

---

This recipe serves 2 - 3 as a main entrée or 4 - 6 as an appetizer.

### INGREDIENTS FOR THE PIZZA DOUGH

- Use any Pizza dough recipe you like, store bought or homemade. I used a whole grain crust for mine.

### INGREDIENTS FOR THE PESTO

- 1/2 cup walnuts
- 2 cloves garlic or 1 large
- 1/4 cup olive oil
- 2 cups fresh basil
- 2 cups fresh spinach
- salt and pepper to taste
- 1 tbsp lime juice

### INGREDIENTS TO TOP THE PIZZA

- 1 apple, sliced, (I like using a tart apple)
- 1/4 cup red onion, thinly sliced
- olive oil to brush on the outside crust of the pizza
- salt and pepper to taste

## G A R N I S H

- drizzle of balsamic vinegar
- drizzle of olive oil
- lots of freshly ground pepper.

## D I R E C T I O N S

1. Preheat oven to 450 degrees F.
2. Blend all the ingredients for the pesto in a food processor, taste and adjust seasoning.
3. Roll out the pizza dough into two crusts or one big one. (I find it is easier to roll out 2 smaller crusts).
4. Spread the pesto evenly on each crust.
5. Layer the apple slices on the pizzas.
6. Top with the sliced red onion.
7. Brush the crust lightly with olive oil.
8. Bake the pizzas at 425 degrees F for at least 15 minutes, or until the crust is golden.

## C O O K S N O T E S

- If you don't have time to make your own pizza dough store bought is perfect to use in this recipe.
- Feel free to use any kind of apple you like
- You could also use a flat bread or Naan bread or gluten-free crust.
- This recipe is vegan but you could add cheese, such as Buffalo mozzarella or chèvre or go with classic cheddar.
- Store any leftover pesto in a glass jar in the fridge.