

BELLINI'S

Pesto Pizza

Ingredients for roasting garlic

- Garlic cloves (8-10 cloves; whole and peeled)
- Olive oil (½ cup)
- Kosher salt (1 tsp.)
- Black pepper (1 tsp.)

Ingredients for Pesto Pizza

- Dough ball (16 oz.)
- Olive oil (2 oz.)
- Pesto sauce (1 Tbl.)
- Roasted garlic (1 Tbl.)
- Mozzarella cheese (2 cups)
- Grilled chicken (2- six ounce boneless breasts)
- Roasted red peppers (½ cup)
- Seasoned diced tomatoes (½ cup)
- Fresh basil- sliced on a bias (to taste)
- Dry oregano and Romano cheese (sprinkle to taste)

Grocery List

- Garlic cloves
- Olive oil
- Kosher salt
- Pizza dough
- Pesto sauce
- Mozzarella cheese
- Chicken
- Roasted red peppers
- Tomatoes
- Fresh basil
- Oregano (dry)
- Romano cheese

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The Prep

- Pre-heat oven at 350 degrees
- In a mixing bowl toss the garlic cloves with olive oil, black pepper and kosher salt
- Transfer the seasoned garlic to a roasting pan and cover with foil
- Roast for 20 minutes
- After the garlic has cooled, transfer to a mixing bowl and with a hand mixer begin to puree
- Season chicken with oil, salt and pepper and roast or grill
- Season roasted red peppers and tomatoes with oil, salt and pepper

The Pizza

- Pre-heat oven to 450 degrees; use a stone if you have one for a crisp crust
- Dust flour on your surface and begin to form the dough ball into a saucer to form a base
- Once the dough is shaped; glaze the dough with olive oil and pesto sauce
- Spread the mozzarella cheese evenly allowing a ¼ inch gap for the crust
- Slice your cooked chicken into strips and spread with the roasted red peppers and the diced tomatoes
- Place into the oven and cook for 8-10 minutes or until base and crust are golden in color
- When the pizza is finished, top with fresh basil, oregano and Romano cheese