



Broccoli Pesto Skillet Pizza

Servings

4

Calories

610

Prep Time

15 minutes

Total Time

1 hour

Skill Level

Easy

Ingredients

- 2 Bunches BROCCOLINI® baby broccoli, divided
- ½ cup walnuts, toasted
- ¼ cup grated Parmesan
- 1 garlic clove, roughly chopped
- 2 teaspoons lemon juice
- ½ teaspoon fine sea salt
- ⅓ cup olive oil
- 1 package prepared pizza dough
- 1 cup grated mozzarella cheese
- ½ red onion, very thinly sliced



The Method

1. Preheat oven to 425°F.
2. Bring a large pot of water to boil. Add BROCCOLINI® baby broccoli and cook until bright green and crisp tender, 3-4 minutes. Transfer to a bowl of ice water and cool completely. Drain well and pat broccolini dry.
3. To a food processor add half the broccolini, walnuts, Parmesan, garlic, lemon juice, and salt. Process until BROCCOLINI® baby broccoli is chopped into fine pieces and everything is combined. With the machine running, slowly drizzle in oil and process until smooth.
4. Lightly oil a large skillet. Stretch or roll pizza dough to cover bottom of skillet and come halfway up the sides. Top with pesto, mozzarella, onion, and remaining BROCCOLINI baby broccoli spears.
5. Bake 20-30 minutes or until edges are lightly browned and cheese is melted.



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6. Preheat broiler to high. Place pizza under broiler about 1 minute to brown the top.

Nutrition Facts

Serving Size 2 slices | Servings: 4 per container

Amount Per Serving

Calories 610 | Total Fat 36g (sat fat 7g trans 0g) | Cholesterol 58mg | Sodium 1460mg | Total Carbohydrate 58g | Dietary Fiber 5g |
Sugars 3g (Includes 0g Added Sugars) | Protein 19g | Vitamin D 0% | Calcium 25% | Iron 20% | Potassium 8%