

Good Eats Recipes

Pesto Pizza

What You Need:

- 1 10-ounce purchased pizza crust
- 2/3 cup GOOD EATS pesto
- 8 ounces crabmeat
- 1 6-ounce jar marinated artichoke hearts, drained, sliced
- 1/2 cup Kalamata olives, halved, pitted
- 1/8-1/4 teaspoon dried crushed red pepper
- 1 tablespoon olive oil
- 1 large red bell pepper, thinly sliced
- 1 1/2 cups grated mozzarella cheese

Directions:

Preheat oven to 450°F. Place crust on baking sheet. Spread with pesto, leaving 1/2-inch plain border. Top evenly with crabmeat, artichokes, olives, and crushed red pepper. Heat oil in heavy medium skillet over medium-high heat. Add bell pepper and sauté until just tender, about 5 minutes; arrange pepper slices on pizza. Sprinkle cheese over. Bake pizza until crust is brown and crisp on bottom and topping is heated through, about 15 minutes. Transfer pizza to work surface; cut into wedges.