

Arugula Pesto Pizza on the Grill

Use your favorite pizza crust recipe or pre-made pizza dough from Trader Joe's.

Pesto:

3 cups arugula

3 cloves garlic

½ cup pine nuts

½ cup grated parmesan cheese

Scant 1/3 cup extra virgin olive oil

Put all ingredients, except olive oil, in food processor and pulse until finely chopped.

With motor running slowly add the olive oil until desired consistency

Topping:

1 cup chopped arugula

One tomato chopped

Shaved Parmesan cheese

Juice of one lemon

Heat grill to medium (either gas or coals)

Brush one side of pizza crust lightly with olive oil and place oiled side down on grill until toasted, about 1-3 minutes, rotating occasionally for an evenly browned crust.

Brush top side of crust lightly with oil, and then remove from grill with toasted side of crust facing up. Spread toasted side of crust with pesto and return to grill with pesto side facing up until crisp, about 4-6 minutes, rotating occasionally to brown evenly.

Remove from grill and top with chopped arugula, chopped tomatoes, shaved parmesan cheese and lemon juice.

Cut and serve warm.

Featured at the Deerfield Farmers Market Grillfest on 8/29/09