

This is an easy pizza to make while you wait for the delivery guy to arrive with the non-SCDers pizza. Whenever you make the Easy Sandwich Bread, make enough to last all month and make a few that are larger, to use for pizza! Freeze until needed. Making the pesto sauce ahead gives you an interesting taste to add to cooked chicken or even salads, and then you have it for these spontaneous dinners as well.

Serves 1



Pesto Pizza

- 2 6-inch rounds of Easy Sandwich Bread (See Just For Kids section)
- 4 Tbs. homemade pesto sauce (see recipe, below right)
- 2 plum tomatoes, sliced
- 1/4 red onion, halved and vertically sliced
- Leftover Italian Sausage (see Breakfast section) (opt.)
- Sliced mushrooms
- Sliced black olives
- Jack or Parmesan cheese, freshly grated (do not use pre-grated cheese)

Preheat oven to 350°. Place bread rounds on a baking sheet. Spread about 2 Tbs. pesto on each round. Top with tomato slices, onion pieces, mushrooms and sliced black olives. Sprinkle cheese over the top and bake until cheese is melted, about 15 minutes.

Pesto

In a food processor, whirl to a sauce:

- 2 T. walnuts, browned in a frying pan
- 1-1/2 t. bottled crushed garlic
- 1/4 c. olive oil
- 1 c. fresh basil leaves
- 3/4 c. freshly grated Parmesan cheese