

June 2023

June is the perfect month for all of summer's bounty to come in at your local Farmers Markets, so why not enjoy squash, tomatoes & greens on a delicious & beautiful pizza?



EASY SUMMER PIZZA

(4 SERVINGS)

- 1 - 10" to 12" store-bought pizza crust–pre-cooked (or homemade)
- 1/2 cup basil pesto store bought or recipe below
- 1 medium zucchini or summer squash, shaved into ribbons using food peeler
- 4 ounces creamy goat cheese, crumbled
- 1 cup [shredded fontina cheese](#)
- 1-2 cups halved grape/cherry tomatoes
- Avocado oil to drizzle
- Sea salt
- Crushed red pepper flakes (optional)
- Fresh basil leaves
- Arugula

BASIL PESTO

- 2 cups fresh basil
- 3/4 cup [extra virgin olive oil](#)
- 1/4 cup cashews or pistachios (shelled)
- 1/4 cup shredded parmesan cheese
- 1/2 teaspoon salt
- 1-2 garlic cloves
- 1-2 tablespoons lemon juice or to taste

- Preheat the oven to 400 degrees.
- Place a piece of parchment paper on a large baking sheet top with pre-cooked pizza crust.
- To make the pesto, combine all “Basil Pesto” ingredients in a food processor and pulse until smooth.
- Taste and adjust seasoning as needed. Keep stored in the fridge for up to 2 weeks. (You will not use all pesto for

this pizza).

Spread the dough with enough pesto to cover leaving 1/2" border. Arrange squash ribbons over the pesto, top with crumbled goat cheese & fontina cheese. Finish off with tomato halves and drizzle lightly with some avocado oil and a pinch of salt & red pepper flakes to taste.

Transfer to the oven and bake for 10-12 minutes or until cheese has melted. Top the pizza with fresh basil and arugula. ENJOY!