

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

jode@everblossomfarm.com

GRILLED PIZZA WITH PESTO, TOMATOES & FETA

I was inspired to share a grilled pizza recipe by a wonderful friend and Everblossom Farm CSA member who loves cooking in new and creative ways. I haven't gotten to taste Elizabeth's yet, but this easy version uses the **basil** and **tomatoes** in your box this week. Keep your kitchen cool and give it a try.

Grilled Pizza with Pesto, Tomatoes & Feta

Serves 4

1 lb prepared pizza dough, preferably whole-wheat
½ cup pesto
4 ripe plum tomatoes, thinly sliced
½ cup crumbled feta cheese
Pepper
Small bunch of basil leaves, torn

Heat grill to medium-high

Meanwhile, place dough on a lightly floured surface. Divide into 4 pieces. Roll each piece into an 8-inch round crust, about ¼ inch thick. Place crusts on a floured baking sheet carry crusts and toppings out to the grill.

Lay crusts on grill (they won't stay perfectly round). Cover grill and cook until crusts are lightly puffed and undersides are lightly browned, about 3 minutes.

Using tongs, flip crusts. Immediately spread pesto over crusts. Top with tomatoes. Sprinkle with feta and pepper. Cover grill and cook until the undersides are lightly browned, about 3 minutes more. Sprinkle with basil and serve immediately.

Kitchen Notes: Store-bought pesto can be very good. Next week, however, we'll share a favorite way to make and freeze your own. Sauté onions or chard if you choose to add them to the pizza.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

FARMERS@EVERBLOSSOMFARM.COM

717.624.4469