

Veggie Pizza on Cornbread Crust

Ingredients:

2 Trader Joe's Cornbread Pizza Crusts (or Vicolo)

Pesto sauce

1 TBSP olive oil

1 red bell pepper, diced

1 medium onion, diced

2 cloves garlic, minced

1-2 cups fresh spinach

1 medium tomato

6 red/green or kalamata olives, chopped

Feta Cheese

Instructions

1. Preheat oven as specified on the Cornbread Crust package. Line a baking sheet with parchment paper.
2. Heat olive oil in large skillet over medium heat. Add bell pepper and onion and cook until softened. Add Garlic and spinach and cook until spinach wilts.
3. Place Cornbread crusts on parchment paper and spread Pesto Sauce on the crusts as desired. Spread bell pepper/onion/spinach mixture over the pesto sauce. Add diced tomatoes, feta and olives as desired. Cook for 10-12 minutes (per package). Serve immediately.

The story behind this recipe. My son made a cookbook for me and my husband entitled "The College Cookbook - A collection of atypical college recipes from an atypical college experience." He has been experimenting in the kitchen in a way that warms a mother's heart! This is a beautiful and very easy pizza with very little cheese. Enjoy!