

BLISTERED TOMATO PIZZA

Prep Time: 20 mins Cooking Time: 15-20 mins Servings: 2-3



INGREDIENTS

- 16 oz pizza dough
 - 2 medium yellow onions, sliced
 - 1 pint cherry tomatoes
 - 8 oz ball fresh mozzarella cheese
 - 1 tablespoon olive oil*
 - Pesto:**
 - 1 bunch basil, leaves removed from stem
 - 2 garlic cloves, minced
 - 1-2 tablespoons lemon juice
 - 2-3 tablespoons olive oil*
 - 1/4 teaspoon salt*
 - 1/4 teaspoon pepper*
- *ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Preheat the Oven** : Turn oven on to the broil setting. It will be used in a few minutes to blister the cherry tomatoes and char the onions.
2. **Stretch Pizza Dough** : Place pizza dough on a flat, floured surface, and dust both sides of dough with flour. With hands or rolling pin, press the ball of dough down into a flat circle. Continue to flatten and stretch out dough into a circular shape. If dough won't fully stretch out, set aside and let it rest for a few minutes. Transfer shaped dough from counter to a round baking sheet. (*Helpful Hint : Allowing the dough to rest at room temperature in a partially-stretched-out-state will help the gluten structure rest, making it easier to stretch it out to the full size.*)
3. **Prepare and Roast Vegetables** : Peel and slice yellow onions and place on a baking sheet with the cherry tomatoes. Toss with olive oil and sprinkle with salt and pepper. Put baking sheet in the oven under the broiler. Bake for 10-12 minutes, stirring every couple of minutes.
4. **Make Pesto Spread** : Chop the basil as small as possible, mince garlic, and chop walnuts. Place in a bowl along with salt, pepper, parmesan, lemon juice, and olive oil. Whisk until combined.
5. **Par-Bake Dough** : Place dough in oven and par-cook for 5 minutes. Once dough is par-cooked, remove from oven and lower heat to 450.
6. **Compose Pizza** : Spread the pesto with a spatula across the entire dough until evenly coated. Sprinkle the blistered cherry tomatoes and charred onions on top of the pesto. Tear apart mozzarella into bite sized pieces and put on pizza.
7. **Bake** : Bake for 10-12 minutes, giving the pizza a 180 degree rotation at the halfway mark. The crust should appear brown and feel crispy.
8. **Let Pizza Cool** : Let cool for 5-10 minutes then slice into 8 pieces.

> Pesto made in a food processor or blender will yield a very high quality product.

>When making pesto, using less liquid will produce a thicker paste while more liquid will produce a thinner, smoother sauce - it's all about preference.

>Excellent with a sprinkle of red pepper flakes.

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