

Colourful Pizza with Cheese Curds



6 servings



45 minutes

INGREDIENTS

Wrap

454 g (1 lb.) frozen pizza dough, defrosted
60 mL (1/4 cup) pesto
3 roasted yellow peppers, cut in strips, drained
3 roasted red peppers, cut in strips, drained
125 mL (1/2 cup) onion, finely chopped
80 mL (1/3 cup) black olives, pitted and halved
250 mL (1 cup) Kingsey® Cheese Curds
15 mL (1 tbsp.) fresh basil or oregano, chopped
Salt and pepper, to taste

DIRECTIONS

Step 1

Preheat oven to 400°F.

Step 2

Cut pizza dough into 6 pieces. On a surface dredged with flour, roll out dough into 6 rectangles, about 3 in. x 6 in. each. Place on a baking sheet covered with parchment paper. Brush each pizza with a thin coating of pesto.

Step 3

Distribute ingredients, except for the herbs, equally onto each pizza and season to taste.

Step 4

Bake at bottom of oven 12-15 minutes or until cheese starts to brown and crust is crispy.

Step 5

Before serving, sprinkle fresh herbs on top.