

Easy Peasy Spinach Pesto Pizza JOYOUS HEALTH

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 2 sprouted organic wheat tortilla shells.
If you want a gluten-free option use the brown rice tortillas. They work just as well!

Pesto

- 2-4 handfuls raw spinach (or any leafy green)
- 4 sundried tomatoes
- 1/4 cup shelled hemp seeds (or pine nuts or almonds)
- 1 garlic clove (do half if you are not a garlic-lover)
- 3-4 basil leaves
- 4 glugs of extra-virgin olive oil (or 1/4 cup -- this all depends how creamy you like your pesto) aka EVOO
- Sea salt & pepper

Pizza Toppings

- 1 thinly sliced tomato
- 1 package soft goat cheese
- Handful raw spinach
- Drizzle EVOO
- 1/2 tsp cayenne powder
- A few leaves of fresh basil

Instructions:

1. Combine all ingredients into your food processor and give it a whirl till it's creamy-like! I actually made this pesto for pasta a few nights earlier so it was super fast as I just used the leftovers. Hint: Always make extra pesto and store it in the fridge. It's perfect combined with evoo for a salad dressing or to make pizza in a pinch!