

# TERRA D'ORO

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## PESTO PIZZA WITH ROASTED PEPPERS & RED ONIONS

SERVE WITH ANY TERRA D'ORO RED WINE

### INGREDIENTS

- 1 pre-made pizza dough,
- 3-4 Tbsp pesto sauce
- 1/2 cup roasted red peppers, sliced
- 1/2 small red onion, thinly sliced
- 8 oz fresh mozzarella cheese, sliced or chopped
- 1/4 cup grated Parmesan cheese
- 2-3 garlic cloves, thinly sliced
- Olive oil for brushing crust
- Fresh Basil or Italian Parsley, finely chopped, for garnish
- Salt and pepper to taste

### DIRECTIONS

1. Preheat oven to 400°F. Roll out or stretch dough into a 12-inch circle on a floured surface or pizza peel. You can also make 2 individual sized pizzas.
2. Spread pesto evenly over the pizza dough, leaving a 1/2-inch border. Top with roasted red peppers, red onion, mozzarella slices, and Parmesan cheese.
3. Arrange garlic slices over top and season with a pinch salt and pepper.
4. Transfer pizza to preheated oven and bake for 12-15 minutes until crust is golden brown and the cheese is melted and bubbling.
5. Remove pizza from oven, slice and serve immediately. Garnish with fresh basil and extra drizzle of pesto on top.
6. Serve with your favorite red wine from Terra d'Oro!

### PIZZA TIP

- Jarred roasted peppers are wonderful in the winter months, plus it adds a bright and briny flavor to the pizza.

