

Grilled Peaches & Spinach Pesto Pizza with a Balsamic Drizzle

Serves 2-4

Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients

1 peach, sliced into ½ inch wedges
2 balls Bocconcini fresh Mozzarella, sliced thin
2 sheets of Naam flatbread
2 Tbsp Spinach Pesto (recipe below)
½ cup fresh spinach
Reduced Balsamic Vinegar, or Balsamic Glaze

Directions:

Turn on grill to medium heat and preheat.

Slice peach into ½ inch moons.

Slice mozzarella into thin slices.

Prepare balsamic reduction or use purchased balsamic glaze.

Add sliced peaches to the grill and allow to get grill marks, approximately 3 minutes per side.

Place both pieces of flatbread onto the preheated grill until grill marks appear then remove and place onto a work surface.

Spread pesto onto the grilled side of the Naam.

Add to the top of the pesto in this order: fresh spinach, slices of mozzarella, and grilled peach slices. Cover lid and grill for approximately 3-5 more minutes.

Remove from heat and add balsamic drizzle. Slice, serve and enjoy!

Spinach Pesto: 3 tsp pine nuts, 2 cups fresh spinach leaves, 1 garlic clove (I used two), sea salt, 1 ¼ cups olive oil; blend everything together and then stir in ½ cup Parmigiano-Reggiano cheese. Store in a jar.

Notes: I only used half of one mozzarella ball for two pizzas. You can easily switch out the Naam for something gluten free if needed. I left the cheese out of the pesto and added it to the top of the pizza before grilling. I only had enough charcoal for my grill to get warm so no grill marks, but it did give the peaches the charcoal flavor which was amazing! Then I just broiled the pizza.

Credit: At Home with Vicki Bensinger