



# Pesto Tomato Pizza Delight

## The First Bite That Stole My Heart

The smell of toasted pine nuts and fresh pesto hit me the moment I walked into Nonna's kitchen. She slid a slice of this pizza onto my plate, the cheese still bubbling. One bite—crunchy crust, tangy sun-dried tomatoes, creamy feta—and I was hooked. **Ever wondered how you could turn a simple pizza into something unforgettable?** This recipe does it. It's like summer on a plate, bright and full of life.

## My Messy First Attempt

My first try? I burned the pine nuts. The kitchen smelled like a campfire, and my pesto was too thick. But the pizza still tasted amazing. **Cooking isn't about perfection—it's about joy, even in the mess.** That's why home cooking matters. It's where memories are made, one

imperfect slice at a time. What's your funniest kitchen fail? Share below!

## Why This Pizza Works

- The pesto adds a herby kick, balancing the sweet marinara. - Toasted pine nuts give a crunch that plays off the gooey cheese. **Which flavor combo surprises you most?** Is it the feta with sun-dried tomatoes or the pesto with mozzarella? Try it and see!

## A Slice of History

This pizza mixes Italian pesto traditions with Greek feta. It's a modern twist on old-world flavors. \*Did you know pesto dates back to ancient Rome?\* They used herbs and cheese just like we do today. Food connects us across time. What's your favorite fusion dish? Tell us in the comments!



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### Ingredients:

Ingredient	Amount	Notes
Fresh spinach leaves	2 cups	
Olive oil	1 teaspoon	
Pre-made pizza crust/flatbread or pizza dough	1	
Marinara sauce	1/2 cup	
Low moisture mozzarella cheese	1 cup	Shredded
Feta cheese	1/2 cup	Crumbled
Sun dried tomatoes	1/4 cup	Coarsely chopped
Roma tomato	1	Thinly sliced
Pesto	1/4 cup	
Pine nuts	2 tablespoons	Toasted

### Easy Pesto Tomato Pizza Steps

#### Step 1

See also Peach Basil White Sangria

Heat olive oil in a skillet. Add spinach and cook until wilted. Set aside.

This keeps the greens fresh-tasting. **Step 2** Preheat oven to 400°F.

Warm a pizza stone if using one. A hot stone makes the crust crisp.

**Step 3** Lay out your crust or dough. Spread marinara evenly. Top with mozzarella, spinach, feta, and tomatoes. **Step 4** Bake 8-12 minutes until cheese bubbles. Watch for golden edges. (Hard-learned tip: Overbaking dries out the pesto drizzle!) **Step 5** Add pesto dollops and pine nuts. Let rest 5 minutes. Slicing too soon makes toppings slide off.

**What's your go-to pizza topping? Share below!** **Cook Time:** 12 minutes **Total Time:** 25 minutes **Yield:** 4 servings **Category:** Dinner,

Quick Meals

## Twist It Up

**Spicy kick** Add red pepper flakes or jalapeños before baking. Heat lovers will cheer. **Meat lover's** Swap spinach for cooked Italian sausage or prosciutto. Hearty and rich. **Vegan vibe** Use dairy-free cheese and skip the pesto's Parmesan. Still full of flavor. **Which twist would you try first? Vote in the comments!**

## Serving & Sipping

Pair with a crisp side salad or garlic bread. Fresh basil leaves add a pretty touch. Drink idea: Iced lemonade or a chilled Pinot Grigio. Both cut through the richness. **Which would you choose tonight?**



## Pesto Tomato Pizza Delight

### Keep It Fresh or Freeze for Later

Store leftover pizza in the fridge for up to 3 days. Wrap slices in foil or use airtight containers. Reheat in a 350°F oven for 5-7 minutes to keep the crust crisp. \*Fun fact: Toasting pine nuts boosts their flavor.\* Freeze before adding pesto—wrap well, label, and use within 2 months. Thaw overnight before reheating. Batch-cook by prepping extra spinach and cheese mix. Why this matters: Fresh pesto turns brown when frozen, so add it later. Ever tried freezing pizza? Share your tips below!

See also [Lemon Dill Salmon Recipe for Dinner](#)

### Quick Fixes for Common Hiccups

Soggy crust? Bake it alone for 3 minutes before adding toppings. Cheese not melting? Shred it finer or let it sit at room temp first. Burnt pine nuts? Toast them in a dry pan, not the oven. Why this matters: Small tweaks save time and stress. My neighbor swears by pre-toasting the crust—game changer! What's your biggest pizza-making struggle?

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use a gluten-free crust or cauliflower base. Check labels on pesto and cheeses. **Q: How far ahead can I prep?** A: Chop veggies and toast nuts 2 days early. Assemble just before baking. **Q: Any cheese swaps?** A: Try goat cheese for feta or provolone for mozzarella. **Q: Can I double the recipe?** A: Absolutely. Use two baking sheets or cook one after the other. **Q: Kid-friendly version?** A: Skip sun-dried tomatoes and nuts. Add mini pepperoni or extra cheese.

## Let's See Your Creations!

Nothing beats sharing food joy. Tag **Savory Discovery on Pinterest** with your pizza pics. Did you add a twist? Tell me in the comments! Happy cooking! —Elowen Thorn.



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# Pesto Tomato Pizza Delight

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[Italian](#)

Courses: [Lunch](#) [Dinner](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **12 minutes**



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Rest time: **5 minutes**

Total time: **27 minutes**

Servings: **4 servings**

Calories: **350 kcal**

**Best Season: Summer**

## **Description**

Enjoy the vibrant flavors of this Pesto Tomato Pizza Delight, featuring

fresh spinach, sun-dried tomatoes, and a drizzle of pesto.

## Ingredients

- 2 cups fresh spinach leaves
- 1 teaspoon olive oil
- 1 pre-made pizza crust (flatbread or pizza dough)
- 1/2 cup marinara sauce
- 1 cup low moisture mozzarella cheese (shredded)
- 1/2 cup feta cheese (crumbled)
- 1/4 cup sun-dried tomatoes (coarsely chopped)
- 1 roma tomato (thinly sliced)
- 1/4 cup pesto
- 2 tablespoons pine nuts (toasted)

## Instructions

1. Heat olive oil in a medium skillet. Add the spinach, tossing until wilted. Remove from the sauté pan.
2. Preheat the oven to 400°F. If using fresh dough and a pizza stone, preheat the pizza stone in the oven.
3. Arrange the crust, flatbread, or dough on a workspace.
4. Evenly spread the marinara sauce over the crust, top with mozzarella cheese, spinach, feta, sun-dried tomatoes, and roma tomato slices.
5. Bake for 8-12 minutes, or until cheese is melted and crust is lightly browned.
6. Remove and top with dollops of fresh pesto and sprinkle with pine nuts. Allow to rest for 5 minutes before slicing and serving.

## Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Pizza, Pesto, Tomato, Spinach, Mozzarella

See also Spicy Chipotle Chicken Tacos with Cheese