

Spinach, Tomato & Goat Cheese Pizza

10 ingredients · 20 minutes · 4 servings



Directions

1. Preheat oven to 410 and line a baking sheet with parchment paper.
2. Create your pesto in a food processor or blender by combining walnuts, olive oil, lemon juice, half of the baby spinach, basil, sea salt and black pepper. Blend until smooth. Transfer into a jar.
3. Take the remaining baby spinach and finely chop.
4. Lay your brown rice tortillas on a flat surface. Use a spoon to add desired amount of pesto and spread evenly across the tortillas. Now top with cherry tomatoes, goat cheese and chopped baby spinach.
5. Place on baking sheet and bake in the oven for 10 minutes.
6. After 10 minutes, remove and slice using a pizza cutter. Enjoy!

Notes

More protein

Add diced chicken, lentils or chickpeas.

Ingredients

2/3 cup	Walnuts
1/2 cup	Extra Virgin Olive Oil
1	Lemon (juiced)
4 cups	Baby Spinach (divided)
1 cup	Basil Leaves
1/4 tsp	Sea Salt
1/2 tsp	Black Pepper
4	Brown Rice Tortillas
1 cup	Cherry Tomatoes (halved)
1/2 cup	Goat Cheese (crumbled)

Nutrition

Calories	571	Cholesterol	5mg
Fat	45g	Sodium	409mg
Carbs	34g	Vitamin A	3445IU
Fiber	6g	Vitamin C	20mg
Sugar	5g	Calcium	76mg
Protein	9g	Iron	3mg

