

HEALTHY SPRING GREENS PIZZA

Ingredients:

1 thin whole wheat pizza crust

1/4 cup pesto

2 tbsp cooked pancetta, crumbled

1/2 cup Leeks, bulb, and tops, thinly sliced

6 asparagus spears, cut into 1-inch pieces

1 1/2 cups arugula leaves

1/2 cup shaved parmesan cheese

1/2 cup fresh mozzarella cheese, grated

Juice of 1/2 lemon

1 tsp olive oil

Salt and freshly cracked pepper to taste

Instructions

Place pizza stone in a cold oven and preheat oven to 400°F.

On a thin whole wheat pizza crust, spread pesto evenly. Sprinkle half of the mozzarella and parmesan cheeses evenly over pesto.

Add pancetta, leeks, and asparagus. Sprinkle on remaining cheese. Carefully place pizza on heated pizza stone and bake

for 25 to 30 minutes, or until cheese is melted and bubbly.

While pizza is baking, toss arugula with lemon and oil in a large bowl. Season with salt and pepper to taste.

Remove pizza from oven and top with arugula. Cut pizza into 6-8 wedges and serve hot with a green salad.

Source:yummly.com