

Pea and Sundried Tomato Flatbread

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Whirling baby peas in the food processor with a little olive oil makes a bit of a pea “pesto”, which makes a great replacement for tomato sauce on a slab of pizza crust, rolled thin. Top it with sundried tomatoes and goat cheese, or whatever other toppings you have on hand.

If you have a pizza peel and baking stone, by all means, use them.

TIME: 15 minutes active time

MAKES: 4 servings

1 cup frozen peas, thawed completely
1 clove garlic, crushed
3 tablespoons olive oil
Salt and freshly ground pepper
Cornmeal, for the crust
1 pizza crust, homemade or store bought, rolled thin
2 ounces goat cheese, crumbled
1/3 cup julienned sundried tomatoes

Preheat the oven to 450 degrees.

Combine the peas, garlic, olive oil, and a little salt and pepper in the work bowl of a food processor or blender, and pulse until the mixture is about half smooth (leave some peas intact).

Dust a large baking sheet with cornmeal, and transfer the pizza crust to it. Spread the pea “pesto” over the entire crust, then top with the cheese and tomatoes. Bake for 15 to 20 minutes, or until the crust is nicely browned and crisp. Cut into squares and serve immediately.