



Oh She Glows

## Roasted Tomato, Onion, and Basil Pesto Pizza with Vegan Parmesan Cheese

### Easy Herb-Infused Pizza Dough

Adapted from Fleischmann Pizza Yeast.

#### Ingredients:

- 1 cup white bread flour (all purpose probably works too) +  $\frac{3}{4}$  cup flour, divided
- $\frac{3}{4}$  tsp kosher salt
- 1.5 tsp white sugar
- 2 tsp pizza herbs (mixture of dried oregano, basil)
- 2 &  $\frac{1}{4}$  tsp pizza yeast (no proofing req.) or instant yeast
- 3 tbsp oil
- $\frac{2}{3}$  cup very warm water (not lukewarm)
- More flour for surface when kneading

**Directions:** In a large mixing bowl, mix together 1 cup of flour, salt, sugar, pizza herbs, yeast. Stir well. Now quickly add in  $\frac{2}{3}$  cup of very warm water along with your 3 tbsp of oil. Stir well. It will be very wet and sticky at this point. Now add in  $\frac{3}{4}$ -1 cup more of flour, gradually, as you stir. Once all the flour is in, grab the dough and place on floured surface. Knead the dough for 5 minutes, adding flour if it gets tacky. After 5 minutes the dough should be smooth and not sticky. Form into a ball and place in a large, oiled bowl. Cover the ball with a bit of oil so it doesn't dry out. Now cover the bowl and let it rise for 1.5 hours. You can punch out the air once half way through. For best results, make the dough the day beforehand and place in an oiled and sealed plastic bag in the fridge. Allow dough to come to room temperature on the counter before working with it. Cooking time will vary but my pizza took 14-15 mins at 500F.

## **Vegan Parmesan Cheese**

Adapted from [here](#).

- 1/2 cup toasted sesame seeds
- 2 tablespoons [nutritional yeast](#)
- 1/4 teaspoon sea salt

**Directions:** Preheat oven to 350F. Toast sesame seeds in the oven until golden and then throw all ingredients into a blender. Process for 30-60 seconds. Enjoy your vegan parmesan cheese!

## **Vegan Pesto**

This is the best pesto I have ever tasted! It is adapted from my [Garlic Scape Pesto](#).

Ingredients:

- 2/3 cup of my Vegan Parmesan Cheese (see above)
- 6 tbsp raw cashews
- 4 cups fresh basil, stems trimmed off and roughly chopped
- Juice of 1 fresh lemon (approx 2 tbsp)
- 1 cup extra virgin olive oil
- Two small handfuls of fresh spinach
- 4-5 cloves garlic
- 1 tsp sea salt

**Directions:** In a food processor, add the cashews and oil and process until smooth. Now throw in the garlic, parmesan, and fresh lemon juice and process more. Add in the basil and spinach and process until smooth. This will make enough for about two crusts worth. I loved this recipe because there was leftover pesto to dip the crusts into!

## **Roasted Tomato, Onion, Basil, and Garlic topping**

Ingredients:

- 2 medium sized tomatoes
- 1 large red onion
- 1 small white/yellow onion

- 3-4 basil leaves, ends trimmed, chopped finely
- 3 tbsp olive oil
- ½ tbsp balsamic vinegar
- Couple pinches salt
- 1-2 basil leaves, chopped
- 2 garlic cloves, minced

**Directions:** Chop the tomatoes, red onion, yellow onion, and basil leaves. Mince the garlic. In a small bowl, mix together the oil, salt, vinegar, 1-2 chopped basil leaves, and minced garlic. In a medium sized bowl, mix together the veggies and sauce. Spread onto a greased or lined baking sheet and bake for 35-40 minutes at 375F, watching carefully. Veggies can be set aside on counter for about 1 hour after cooking. Spread on top of pesto and then sprinkle with parmesan cheese before baking.

### Sautéed Garlic and Oil spread

This is to spread on top of the raw dough before adding on the pesto.

#### Ingredients:

- 1 garlic clove, minced
- 3 tbsp olive oil

**Directions:** In a sauce pan, add the minced garlic and olive oil and heat over low. Cook for several minutes until garlic is slightly golden but be sure not to overcook it. With a pastry brush, spread over the pizza dough before layering on the pesto.

#### The pizza is assembled as follows:

Layer 1: Pizza Dough

Layer 2: Garlic infused oil spread with pastry brush

Layer 3: Vegan Pesto

Layer 4: Roasted vegetables

Layer 5: Sprinkle on vegan parmesan cheese

Now bake for approx 13-15 mins. At 500F.