Leftover Turkey Pesto Pizza

Sourdough crust, mozzarella, roasted vegetables and pesto. An easy new favorite after the feast.

SERVES	TIME	PROTEIN
2	20-25 min	~34 g



YOU WILL NEED

- 1 prepared 12-inch sourdough pizza crust
- 4 oz leftover roast turkey, chopped
- 1 cup shredded part-skim mozzarella
- 3 Tbsp Green Deelightz pesto
- 3/4 cup leftover roasted vegetables
- Optional: basil or chili flakes

HOW TO MAKE IT

01 Preheat oven to 425°F, or follow the crust maker's directions.

02 Spread 2 Tbsp pesto on the crust. Add cheese, turkey and chopped roasted vegetables.

03 Bake 10-14 minutes until crisp and bubbling. The reheated turkey should reach 165°F.

04 Finish with the last spoonful of pesto. Let rest 2 minutes, then slice.

THE ~34 g PROTEIN BUILD

Estimated per half pizza

Turkey, about 2 oz	~13 g
Part-skim mozzarella, 1/2 cup	~14 g
Sourdough crust, half	~6 g
Pesto + vegetables	~1 g
TOTAL ESTIMATE	**~34 g**

Prepared crusts vary. If using raw sourdough dough, follow the baker's baking directions; time may be longer.