



## ***BOCCONCINI PIZZA*** *with Pesto*

*makes 16 pieces*

½	jar (8½ fl. oz/265 mL) <b>PASTENE Italian Bruschetta, drained</b>	1
2	round pizza crusts (6 in./15 cm)	2
3 tbsp	<b>PASTENE Pesto Basil Sauce</b>	45 mL
3-4	balls of Bocconcini cheese <b>PASTENE Extra Virgin Olive Oil</b> dried oregano	3-4

- Preheat oven to 475°F (250°C). Brush 2 pizza pans with olive oil. Place pizza crusts on pans.
- Spread pesto sauce evenly over crust. Slice Bocconcini and arrange over pizza. Top with Bruschetta. Drizzle with olive oil and sprinkle with oregano.
- Bake 10-15 minutes or until crust is golden brown. Cut each pizza in 8 triangles. Serve as an appetizer.