

## Easy Prawn, Pesto and Roasted Capsicum Pizza

### Ingredients

- 125ml (1/2 cup) canned tomato pizza sauce
- 2 pizza bases
- 1/2 Tub of **220g La Casa Del Formaggio Cherry Bocconcini**
- 150g roasted red capsicum, thinly sliced
- 20 peeled prawns
- 160g (2/3 cup) bought basil pesto  
(Or make your own by blending:
  - 2 cups fresh basil leaves packed
  - 1 tbsp toasted pine nuts
  - 1/4 cup **La Casa Del Formaggio Grated Parmesan**
  - 2 tbsp extra-virgin olive oil
  - 1 minced garlic clove
  - A dash of salt)



### Directions

- 1.) Preheat oven to 250°C. Preheat 2 baking trays in oven.
- 2.) Spread the tomato sauce over the pizza bases.
- 3.) Divide the bocconcini, roasted capsicum and prawns between the bases. Arrange evenly.
- 4.) Bake for 10 minutes or until the prawns change colour.
- 5.) Top with dollops of the pesto.