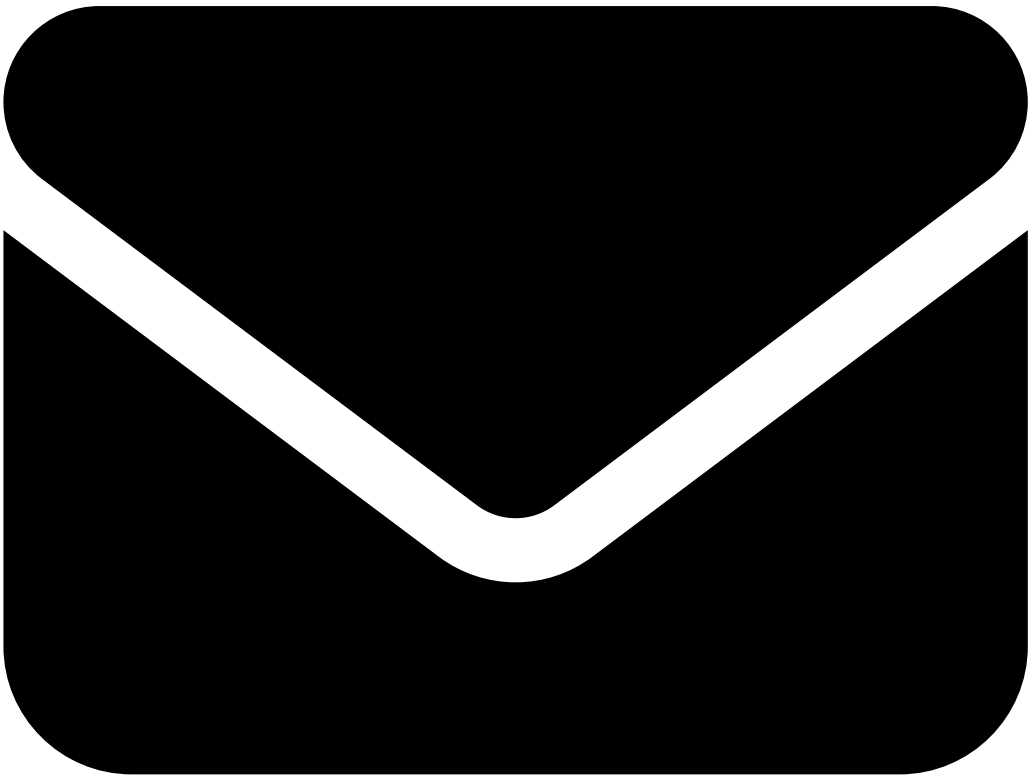
Garden Pesto Bruschetta Pizza

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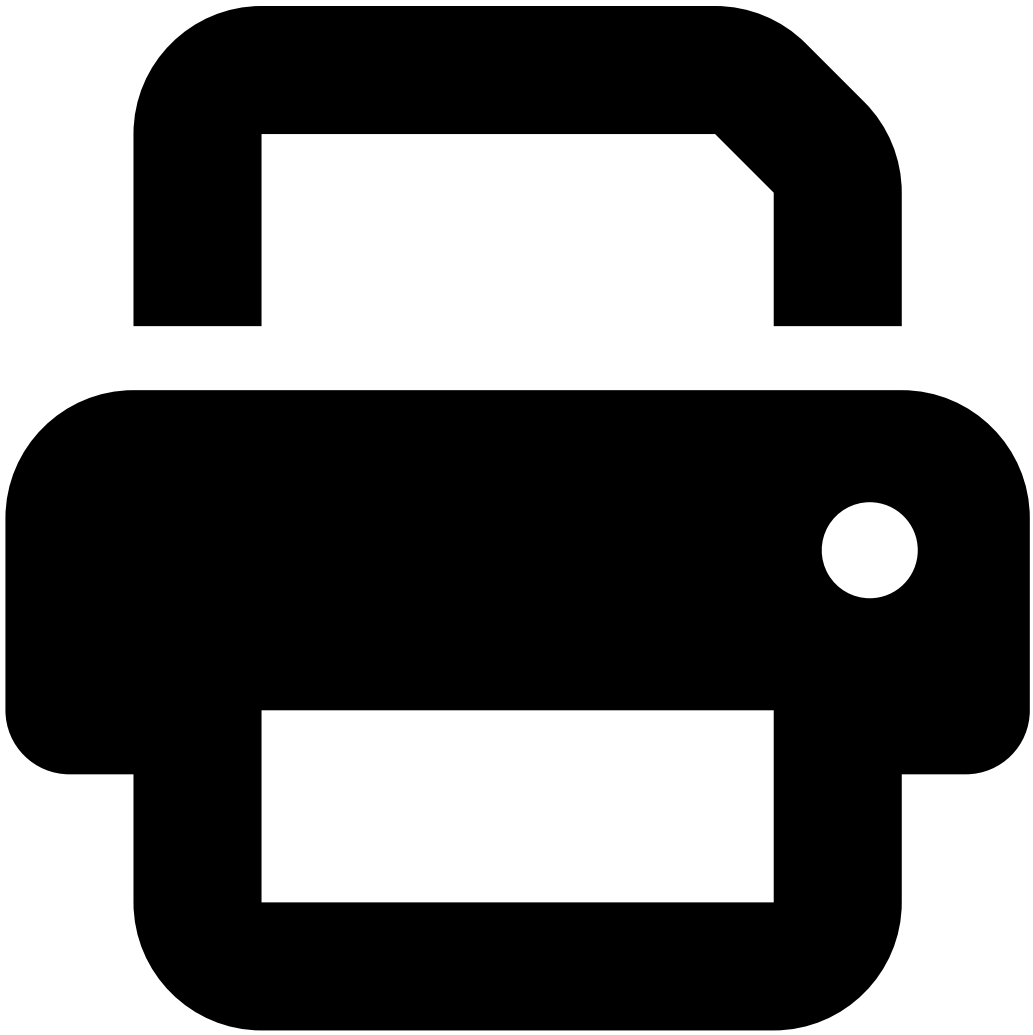









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This garden Pesto bruschetta Pizza is easy and quick when you use some store- bought ingredients.
I love pizza just about as much as I love pasta, and for almost the same reasons.

Just like pasta pizza is versatile and if you use some store bought ingredients it’s easy and quick Too!! With pizza It’s all about the topping. Although topping combinations are endless I like to top my pizzas with simple in season ingredients.

This pesto bruschetta pizza uses few ingredients, but don’t let that fool you into thinking it’s flavorless, it’s not, in fact it’s so full of flavor, it should come with a warning sign!!! Addicting!!!

3 Tips for Delicious results When Making this Garden Pesto Bruschetta Pizza

First tip when making any pizza is the crust has to be good. In this Garden Pesto Bruschetta Pizza recipe I used a good quality pizza crust imported from Italy. You can use your favorite store bought crust or you can make your own if you want to go that route.

Second, after the crust, the main ingredient in this bruschetta pizza recipe is tomatoes. And although using garden tomatoes produces the best taste, you can find tasty tomatoes every where when they are in season.

And third, to prevent a soggy crust I like to precook it, for 5 to 10 minutes before topping it, to prevent a soggy crust.

One more thing please leave me a comment if you make this easy Pesto Bruschetta Pizza. I love hearing from you, it’s my favorite part!!!

Garden Pesto Bruschetta Pizza



Pesto-topped pizza crust is layered with fresh tomatoes, creamy mozzarella, basil, garlic, and Parmesan, then baked until golden for a vibrant garden-inspired pizza.

- 1 store bought pizza crust
- ½ cup my walnut pesto sauce or your favorite pesto
- 3 to 4 tomatoes of your choice thinly sliced
- 8 oz fresh mozzarella balls
- 2 tbsp chopped garlic
- ½ bunch chopped basil
- 2 tbsp extra virgin olive oil
- 1 cup grated parmesan cheese
- Salt and pepper to taste

1. Spread the prepared pizza crust with the pesto
2. Line with the tomatoes overlapping
3. Randomly place the mozzarella balls
4. Drizzle with the olive oil
5. Top the grated cheese and basil salt and pepper to taste
6. Bake in a preheated 400 degree oven for 15 to20 minutes or until the cheese is melted and the crust is golden brown