

Pesto Pizza Twists

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These pesto pizza twists are a quick appetizer, perfect for your holiday table. Store bought pizza dough, spread with pesto sauce, and topped with cheesy goodness makes this a holiday favorite.

The hardest part is twisting the dough to resemble a flower and that's not even too hard. Just be sure you don't cut all the way through to the center. That's what the shot glass is for.

And you don't have to use a shot glass, anything that's one inch round works. This recipe comes together so quick, but your family and friends will think it took much longer.

It's a great recipe to serve with marinara, pizza, or even extra pesto on the side. I have linked my favorite commercial brands of pesto and marinara the best alternative to homemade.

Why Your Going To Love This Pesto Pizza Twists Recipe

One, this Pesto Pizza Twists recipe is so easy you'll wonder why you didn't make it sooner. Two, because your using store bought pizza dough it can be on your table in 30 minutes.

Three it doesn't use a lot of ingredients, you probably have most of the ingredients on hand. And last but not least everyone loves it!!!! And that is most important!!!!

If you make this recipe please leave me a comment. I love hearing from you, that's my favorite part!!!!

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pesto
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan
- 1 tablespoon olive oil
- 1 tablespoon chopped garlic
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Form the pizza dough into a ball cover and let rest for 30 minutes at room temperature
2. Preheat oven to 425
3. On a lightly floured broad roll the pizza dough into a 12 inch circle
4. Spread with the pesto sauce leaving a 1/2 border
5. Mix the cheeses, garlic and Italian parsley spread over the pesto
6. Gather the ends of the dough to form a ball enclosing the filling
7. Turn the stuffed dough ball upside down and flatten a bit to form a dish shape
8. Place a shot glass in the center of the disk cut 8 to 10 thumb thick strips up to the shot glass leaving the center intact
9. Twist the strips a quarter turn to form a pedal repeat with rest of strips
10. Brush with the olive oil sprinkle with additional parmesan and garlic
11. Bake at 425 for 10 minutes lower the heat to 350 and bake 20 minutes longer