



Grilled Pesto Pizza with Sweet Potatoes, Kale, and Balsamic Reduction

Serves 6

Think outside the pizza box with this cheeseless creation! Grilling pizza creates nice grill marks on the crust, which makes for a unique presentation and fancy brick oven effect.

Make-ahead tip: The Pesto Sauce can be made in advance and kept refrigerated for 2 to 3 days. The sweet potatoes can be roasted in advance and kept refrigerated for 3 to 4 days.

For the balsamic reduction:

1 cup balsamic vinegar
1 tablespoon maple syrup

For the pesto sauce:

2 cups fresh basil leaves, rinsed and dried
1 1/4 cups walnuts, toasted
3 cloves garlic
2 tablespoons lemon juice
3/4 teaspoon sea salt
1/2 teaspoon freshly ground black pepper
2/3 cup olive oil

For the pizza topping:

1 large red-skinned sweet potato, peeled and cut into 1/2-inch pieces
5 tablespoons olive oil, divided, plus extra for brushing
Sea salt
1/2 bunch kale, rinsed and dried, thick stems removed, cut into chiffonade or torn into bite-size pieces
Freshly ground black pepper

1–1 1/2 pounds store-bought pizza dough
Flour for rolling

Balsamic reduction:

In a small pan, cook the vinegar over medium-low heat until it comes to a boil. Reduce the heat and simmer until it reduces to a thick syrup-like consistency, about 20 minutes. Remove from the heat and mix in the maple syrup.

Pesto sauce: In a food processor, combine the basil, walnuts, garlic, lemon juice, salt, and pepper. As you process, slowly drizzle in the oil.

Heat the oven to 350°F.

Pizza topping:

Toss the sweet potatoes with 3 tablespoons oil and season with salt. Spread sweet potatoes on a rimmed baking sheet and bake until fork tender and lightly browned, 20 to 30 minutes. Be sure to check the sweet potatoes and turn with a spatula frequently.

In a large skillet, heat remaining 2 tablespoons oil over medium-high heat. Add the kale, and season with salt and pepper. Sauté the kale until it is wilted and bright green. Adjust seasonings to taste. Turn off the heat and set the skillet aside.

To assemble and grill the pizza: Heat a grill or stovetop grill pan to medium-high heat. Cut the dough into six equal pieces. On a lightly floured work surface, roll each piece of dough into a 6-inch circle. The circle should be as thin as a tortilla. Lightly brush both sides of the dough circle with oil and grill until the bottom is lightly browned, about 3 to 5 minutes. Using tongs, flip the dough and immediately spread the pesto on the already-browned side and layer on the sautéed kale and roasted sweet potatoes. Let cook on the grill for another 3 to 5 minutes and remove from heat. Repeat this process with the remaining dough.

To serve:

Drizzle the Balsamic reduction over the grilled pizzas and serve immediately

