Sweet Corn Pizza

(https://www.midwestliving.com/)

Ingredients

- Nonstick cooking spray
- 4 8-inch Italian bread shells (such as Boboli) or 4 6–7-inch pita bread rounds
- ½ cup dried tomato or basil pesto
- 1 cup fresh corn kernels (cut from cob)
- ½ cup chopped green pepper
- 8-ounce package shredded Italian blend or mozzarella cheese (2 cups)
- Fresh basil leaves

Directions

1. Line baking sheets with foil and lightly coat foil with nonstick cooking spray.
2. Place bread shells on prepared baking sheets and bake in 425° oven for 5 minutes. Remove from oven.
3. Spread pesto over the bread shell, leaving a ½ inch border around the edge. Arrange corn and pepper on top. Sprinkle with cheese.
4. Bake for 12-15 minutes or until cheese is melted and pizzas are heated through. Sprinkle with basil leaves before serving.