Ep 9 Healthy Kids Pizza

Bilimbi Pesto:
- 1/2 # bilimbi fruit
- 1/4 cup roasted unsalted cashew nuts
- 3 cloves garlic
- 1 cup arugula
- 1T shredded parmesan cheese

1) Place all of the ingredients in a blender or food processor and blend until smooth

Easy Paneer Cheese
- 1/2 gallon milk
- 1/4 cup lemon juice

1) Heat the milk on medium heat
2) When the milk starts to boil add in the lemon juice and stir well
3) When the milk curdles strain it through a cheesecloth and squeeze out the excess liquid
4) Chill the cheese and serve cold

Easy Healthy Pizza
- 1pc pita bread
- 1/4 cup bilimbi pesto
- 1/4 cup easy panner cheese
- 6pcs Ho farm Tomato cut in half
- 6pcs basil leaves

1) Place the pita on a parchment lined baking sheet and spread on hte bilimbi pesto
2) Top with the basil, paneer cheese, and Ho Farm Tomato and bake at 400 deegrees F for 10 minutes