

Mini Puff Pastry Pesto Pizzas

Mini Puff Pastry Pesto Pizzas are everything you want in a crowd-pleasing appetizer: flaky layers, vibrant pesto, melty vegan toppings, and golden bites you can grab and go. Whether you're entertaining, meal prepping, or just looking to upgrade your snack game, these puff pastry pizzas come together quickly and deliver big on flavor.

Growing up, my love for pizza was rooted in weekend traditions—loud kitchens, shared slices, and my abuela layering flavors from scratch in the Bronx. Fast-forward to now, and I've found a new spin on that old-school magic: buttery puff pastry filled with vegan goodness that no one can resist. These mini pizzas aren't just easy—they're unforgettable.

Why puff pastry makes the perfect crust

Light, flaky, and faster than dough

The beauty of puff pastry is that it brings bakery-level crispness without the time or effort of traditional pizza dough. No rising, no kneading—just thaw, roll, and bake. Most store-bought puff pastry (like Pepperidge Farm) is vegan by default, which makes it an ideal base for plant-based appetizers.

Its layered structure puffs beautifully in the oven, giving your pizzas a buttery, crisp bite with minimal prep. If you're in a time crunch but still want to serve something bold, this is your answer.

A pizza for everyone

Mini pizzas are built to please. They're handheld, customizable, and fast to prep. Whether you're making a full vegan spread or mixing and matching for a party, these bites work for every diet. I've even served them alongside [homemade antojitos](#) for a fusion-style starter table that wowed the guests.

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- Author: [Aaron recipes](#)
- Total Time: [40 minutes](#)
- Yield: [48 bites 1x](#)
- Diet: [Vegan](#)

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Description

These vegan-friendly mini pesto pizzas are layered with flavor and baked to golden perfection in puff pastry. Quick, plant-based, and always a hit.

Ingredients

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Scale 1x 2x 3x

- ☐ 2 sheets puff pastry, thawed
 - ☐ Flour for rolling
 - ☐ 1/4 cup vegan pesto (plus more for dipping)
 - ☐ 1/4 cup marinara (plus more for dipping)
 - ☐ 5 oz vegan pepperoni
 - ☐ 2 roasted red peppers, sliced
 - ☐ 3 oz vegan feta, crumbled
 - ☐ Fresh basil
 - ☐ 2 tbsp vegan butter, melted
 - ☐ 1/2 tsp garlic powder
 - ☐ Everything seasoning
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Thaw puff pastry on the counter until pliable but still cool.
2. Preheat oven to 400°F and line a baking sheet with parchment paper.
3. Roll both pastry sheets on a floured surface to even size.
4. Lay one sheet on the baking sheet and spread with pesto and dollops of marinara.

5. Layer with pepperoni, red peppers, feta, and fresh basil.
6. Top with the second sheet of pastry and press down lightly.
7. Cut into 48 small squares (6×8 grid).
8. Mix melted butter and garlic powder and brush over the top.
9. Sprinkle with everything seasoning.
10. Bake for 20–25 minutes or until golden and puffed.
11. Let cool slightly, slice again, and serve with extra dips.

Notes

Make sure puff pastry is cold before baking for best results.

Can be frozen after baking and reheated in oven for 10 minutes.

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Category: Appetizer
- Method: Baking
- Cuisine: Italian

Nutrition

- **Serving Size:** 2 bites
- **Calories:** 58
- **Sugar:** 1
- **Sodium:** 210
- **Fat:** 4
- **Saturated Fat:** 0
- **Unsaturated Fat:** 3
- **Trans Fat:** 0
- **Carbohydrates:** 4
- **Fiber:** 0.5
- **Protein:** 1
- **Cholesterol:** 0

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Your ingredient game plan

What you need for bold, plant-based flavor

Here's the full ingredient list that brings this dish to life:

- 2 sheets puff pastry, thawed
- Flour for rolling
- ¼ cup vegan pesto (plus extra for dipping)
- ¼ cup marinara sauce (plus more for dipping)
- 5 oz vegan pepperoni
- 2 roasted red peppers, sliced
- 3 oz vegan feta, crumbled
- Fresh basil leaves
- 2 tbsp melted vegan butter
- ½ tsp garlic powder
- Everything seasoning

Every element here plays a role—from the richness of the pesto to the briny kick of the vegan feta. The marinara and red peppers add contrast and brightness, while the puff pastry wraps it all in crunch.

Simple tools, stunning results

You don't need anything fancy. A baking sheet, parchment paper, knife or pizza cutter, and a small pastry brush will do. If you're cooking with kids or prepping for a big crowd, consider doubling the recipe—it's that popular.

Assembly made easy

Build the layers

Let your puff pastry sheets thaw on the counter for about an hour. They should be cool to the touch but flexible. Preheat your oven to 400°F and line a baking sheet with parchment.

Roll both sheets out on a lightly floured surface to even size. Lay the first on your prepared tray and spread pesto all the way to the edges. Add dollops of marinara, then layer vegan pepperoni, roasted peppers, feta, and basil.

Top with the second pastry sheet and press gently. No need to seal. Use a knife to cut the layered pastry into 48 squares—6 rows across and 8 down works well.

Bake to golden perfection

Mix the melted butter and garlic powder, and brush over the top. Sprinkle with everything seasoning. Bake for 20–25 minutes until puffed and golden.

Let the tray cool slightly, then slice through again and separate the squares. Serve warm with extra pesto and marinara on the side.

Tips for foolproof puff pastry

Avoid sogginess with light toppings

The key is balance. Too much sauce or heavy toppings can weigh the pastry down. Keep layers thin and even so the puff pastry can rise fully and stay crisp.

Always preheat your oven to ensure maximum puff. And don't skip the parchment—it helps the pastry bake evenly and makes cleanup effortless.

Great for freezing and reheating

Bake a batch ahead and freeze once cooled. When you're ready to serve, reheat in the oven at 350°F for about 10 minutes. The pastry comes back to life with its original crunch.

These are also a hit at brunches or picnics—just reheat and wrap in foil to keep them warm.

Endless ways to remix it

Swap the toppings

Want to get creative? You can:

- Use sautéed mushrooms or spinach instead of pepperoni
- Replace pesto with sun-dried tomato spread
- Try vegan mozzarella instead of feta
- Add caramelized onions for sweetness

I've even layered vegan cream cheese with harissa for a spicy twist. The puff pastry holds it all together while letting the fillings shine.

Match it with perfect sides

Serve alongside a crisp salad, a tomato bisque, or even fresh fruit. These bites also go well with a bold dessert like my [bourbon pecan pie chocolate](#)—the richness of one complements the lightness of the other.

Mini pizzas plus dessert? That's a party formula right there.

Built for sharing and celebrating

One tray, dozens of bites

This recipe makes 48 mini pizzas—perfect for sharing. They're the kind of dish that disappears faster than you expect. I've brought them to outdoor dinners, baby showers, and even a New Year's Eve pop-up. They never last more than 10 minutes on the table.

They're also easy to transport. Once baked and cooled, you can layer them in a container with parchment between layers and pop them in the fridge or freezer.

A hit with every age group

These are kid-approved, adult-devoured, and even the pickiest eater ends up going for seconds. You can tone down the spice or use simpler toppings for younger eaters, while still serving a visually stunning tray.

Pair them with a refreshing side like [mango chia pudding](#) for a light, satisfying combo.

Plant-powered satisfaction

A recipe that proves plant-based can shine

Every bite of these mini pizzas is packed with flavor, texture, and comfort—without a trace of dairy or meat. That's the beauty of smart ingredient choices. From the flakiness of the pastry to the boldness of the toppings, nothing feels like a substitute.

It's one of those recipes I recommend in every virtual cooking class to show how accessible and satisfying animal-friendly meals can be.

Perfect for beginner vegan cooks

If you're just exploring plant-based cooking, this is a great place to start. No special equipment, no obscure ingredients, and guaranteed crowd appeal. It's simple, flexible, and fun to make.

Once you try it, you'll want to keep puff pastry in the freezer just in case.

Frequently Asked Questions

Can I make this gluten-free?

Yes—just use gluten-free puff pastry, available at many specialty grocers or online.

Which vegan pepperoni brands work best?

Trader Joe's has a great option. Field Roast also makes a bold-flavored vegan pepperoni that holds up well in baking.

Can I use a different cheese?

Absolutely. Try vegan mozzarella shreds or creamy cashew cheese for a different texture and taste.

What other herbs can I use besides basil?

Fresh oregano, arugula, or even thyme make excellent swaps depending on your flavor goals.

Conclusion

Mini Puff Pastry Pesto Pizzas are flaky, savory, and the ultimate easy win in the kitchen. Whether you're prepping for a gathering, experimenting with plant-based ingredients, or just want a snack that hits all the right notes, these bites deliver every single time.

Make them once, and you'll keep finding new ways to bring them back. Keep puff pastry in your freezer, pesto in your fridge, and you'll always be ready to wow.
