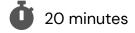




Veggie Supreme Pizzas

with Feta Cheese

So quick and simple that you'll barely believe it! Pizza bases from Perth locals, Mughal Foods, with the best vegetarian supreme toppings and feta cheese crumbled over.





2 servings



Bulk it up!

Add some drained chickpeas, thinly sliced zucchini, courgettes or antipasto mix to bulk up the pizzas. Serve with a side of fresh green salad.

TOTAL FAT CARBOHYDRATES

35g 32g

87g

FROM YOUR BOX

BUTTON MUSHROOMS	1 bag (150g)
SHALLOT	1
GREEN CAPSICUM	1
ТОМАТО	1
FETA CHEESE	1 packet (200g)
FETA CHEESE CAPERS	1 packet (200g) 1 jar
CAPERS	1 jar

KEY UTENSILS

oven trays

NOTES

Have everyone involved in building the pizzas! Share the fun and the workload!



1. PREPARE THE TOPPINGS

Set oven to 250°C, or cook pizzas on the BBQ!

Slice mushrooms and shallot. Chop capsicum. Dice tomato and crumble feta cheese. Drain capers.



2. PREPARE THE BASES

Spread each pizza base with even amounts of pizza paste. Place pizza bases on lined oven trays (cook in batches if necessary).



3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared toppings (see notes).

Cook for 6-8 minutes in the oven until the feta becomes golden.



4. FINISH AND SERVE

Slice pizzas and serve tableside.



