

# Vegetarian Pizzas

**Serves: 6**

**From the Garden:** eggplant, capsicum, zucchini, tomato, pumpkin, onion, herbs, garlic

## Ingredients:

1 quantity pizza dough or 6 medium pita breads  
mozzarella or light tasty cheese  
tomato puree/passata  
extra virgin olive oil  
a selection of the vegetables mentioned above

**NB:** If using a selection of vegetables including eggplant and pumpkin, these will need to be grilled or roasted before using. This is because they take so much longer to cook than the other veges. They would not be ready at the same time and you would have raw eggplant or pumpkin on your pizza.

## Equipment:

Basic toolbox, chopping board, pizza trays, pizza cutter, box grater

## Method:

1. Preheat oven to 220° C.
2. Wash and dry all vegetables & herbs, except onions, thoroughly.
3. Peel onions and finely slice.
3. Slice all other vegetables into thin slices.
4. Grate the cheese using the coarse side of a box grater.
5. Oil pizza trays by drizzling a small amount of olive oil onto it, then using a pastry brush make sure it's entirely spread with oil, including the edges.
6. If using pizza dough, take a piece of dough, roughly the size of a small orange. Flour a work surface lightly with flour. Roll out dough till it reaches the size of the pizza tray. Place gently on tray and push edges out until it covers tray nicely.
7. Spread the dough/pita bread with tomato puree/passata or fresh slices of tomato.
8. Sprinkle with fresh or dried herbs.
9. Arrange a selection of vegetables onto pizza. Make sure you don't overload your pizza or it will be soggy in the middle.
10. Sprinkle with cheese.
11. **\*Place pizza in oven\*** and cook until base is crispy and cheese has melted. **\*Remove from oven.\***
12. Cut into wedges using a pizza cutter and serve immediately.

Enjoy!

**Tasks within two \* \_\_\* means please get an adult to help.**

Recipe reference: created by Jacky Cronin, Wodonga West Primary School