



Green Vegetable Pizza



Proving means resting the dough to allow it to rise

Equipment:	Ingredients
Oven - preheated to 220 C Timer Baking tray 2 sheets baking paper Frying pan with lid Clean tea towel	1 batch pizza dough Extra flour for dusting Stirfried Green vegetables 1 bunch green vegetables, course stems discarded, and chopped 2 tablespoons olive oil 2-3 cloves garlic coarsely chopped 1-2 Tbsp water optional salt and pepper to taste 3/4 cup tomato passata 1 cup grated mozzarella cheese 2 Tbsp olive oil

Method:

Remember to clean up your workstation as you go

1. Stretch your dough ball into the shape of your lined baking tray. Let it prove in the tray, covered by a sheet of baking paper.
2. Meanwhile, prepare the leafy greens.

Preparing the leafy greens

3. Heat the frying pan on a medium heat. Add the olive oil and the chopped garlic.
4. Using a pair of flippers, stir fry until the garlic softens.
5. Add the vegetables.
6. Stir fry for three minutes.
7. Season with salt and pepper to taste.
8. Cover the frying pan with the lid and allow it to cook for up to 5 minutes or until slightly tender. If it looks like it might burn add a few tablespoons of water.
9. Turn off the heat, remove the lid and let it cool.

