VEGETARIAN | MAKES 2 SMALL PIZZAS

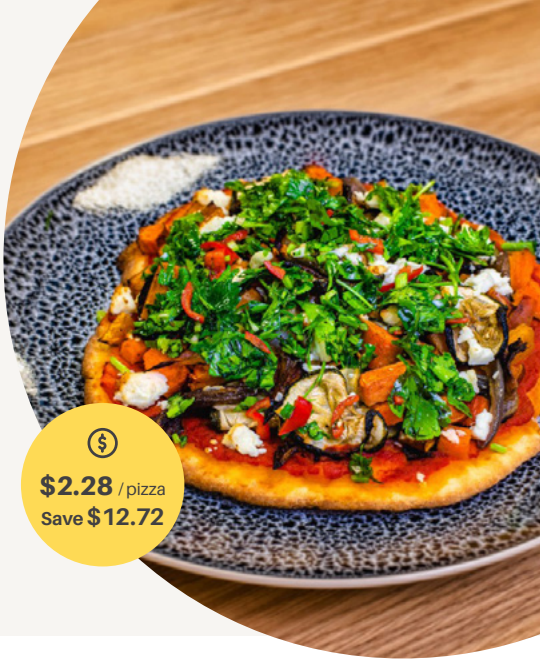
Flatbread pizza

Preparation time
10-20 minutes

Cooking time
30 minutes

Equipment required
Chopping knife, baking tray, baking paper

A delicious and healthy version of pizza using fresh vegies and flatbread. We've used our own recipe for flatbread which costs around 40 cents per piece, but you can use ready-made if you prefer. One small pizza also gives you around half of your recommended daily intake of vegetables. Winning!



$2.28 / pizza
Save **$12.72**

Ingredients

1 small sweet potato, cut into small cubes

1 red onion, cut into thin wedges

1 zucchini, cut into 1/2 cm rounds

2 small pieces flatbread (see: Easy Flatbreads recipe, or use ready-made)

4-6 tablespoons passata

50g feta, crumbled

Pantry Items

1 1/2 tablespoons olive oil

2 teaspoons ground cumin

Salt and pepper

Method

1. Preheat oven to 180°C.
2. Line a baking tray with baking paper. Add sweet potato, onion, zucchini, olive oil, cumin, salt and pepper and mix well.
3. Roast in the oven for 15-20 minutes, until just starting to brown.
4. Meanwhile, make the flatbread (if making your own).
5. Spread passata over flatbread base.
6. Once vegetables are ready, spread them on the flatbread and crumble feta on top.
7. Carefully remove a rack from the oven. Put the pizzas onto the rack (without a tray), and cook for another 6-8 minutes.

Variations

DF/VG - Use dairy free flatbread and vegan cheese.

GF - Use gluten free flatbread.

Tips

Try roasting extra vegetables to have with another meal – then use the leftovers to make this pizza.

Finish pizza with herb sauce (see: Cauliflower steak with herb sauce recipe).