



SILVER BEET AND FETA CHEESE PIZZA



INGREDIENTS

- 4 large silver beet leaves
- 100g feta cheese
- 100g tasty cheese, grated
- 2 spring onions, finely sliced
- 1 quantity pizza dough
- 2 sprigs fresh basil, oregano and thyme

EQUIPMENT NEEDED:

oven tray, large bowl, microwave container, wooden spoon, chef's knife, chopping board, grater, pot holder or oven mitt

METHOD

1. Pre-heat oven to 180 C.
2. Wash silver beet leaves, cut each side of stem, chop the soft green leaves.
3. Place the chopped green leaves in a microwave container.
4. Microwave on high for about 2 minutes.
5. Let silver beet cool slightly.
6. Tip silver beet onto chopping board and chop with knife.
7. Place pizza dough on a tray.
8. Crumble fetta on pizza dough.
9. Sprinkle the chopped silver beet, spring onions herbs and grated cheese over the dough.
10. Put the tray into the oven and cook for about 15-20 minutes or until edges start to brown and the cheese is melted and bubbling.
11. Remove trays from oven and allow to cool for about 5 minutes.
12. Slide each pizza onto the chopping board