



AWARD WINNING OLIVE PROVEDORE



ROAST CAPSICUM AND ZUCCHINI PIZZA WITH FETA, **KALAMATA OLIVES** AND ROCKET

PREPARATION TIME 20 minutes

COOKING TIME 15 minutes

INGREDIENTS (serves 4)

- 40g (1/4 cup) **Australian Olive Company Kalamata Olives**, halved.
- **Extra Virgin Olive Oil** to drizzle over pizza before serving.
- 125ml (1/2 cup) tomato and basil pasta sauce.
- 2 x 250g rectangular pizza bases.
- 150g bought chargrilled capsicum, thinly sliced.
- 1 large zucchini, thinly sliced.
- 100g reduced-fat feta, crumbled.
- 80g baby rocket leaves.

METHOD:

1. Preheat oven to 220°C. Preheat a large baking tray in the oven for 5 minutes.
2. Spread the pasta sauce evenly over the pizza bases. Arrange the capsicum, zucchini and kalamata olives on top. Sprinkle with the feta and season with pepper.
3. Place the pizzas on the prepared tray. Bake in oven for 8-10 minutes or until the bases are crisp and golden.
4. Top the pizzas with fresh baby rocket leaves, lightly drizzle with olive oil, cut into slices and serve immediately.

NOTES:

To roast your own capsicum, preheat oven to 200°C. Spray the capsicum with olive oil spray. Bake in oven for 50 minutes. Transfer to a sealable plastic bag and set aside for 5 minutes (this helps lift the skin). Peel and discard the skin.

RECIPE ACKNOWLEDGEMENTS:

Source: Australian Good Taste (November 2008 , Page 49)

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