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| **Pumpkin and Arugula Pizza adapted from**  **destinationdelish.com** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** |  |

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| **Equipment** | **Ingredients** |

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| * Baking tray * Non slip mat * Chopping board * vegetable peeler. * Cooks knife * Measuring cups and spoons * Medium bowl * Flat baking tray | * Basic Pizza Dough * Pumpkin * 2tablespoon maple syrup * Pinch of salt * Pinch of pepper * 09 rams crumbled feta cheese * 50ml balsamic glaze * Good handful of arugula |

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| **What to do** |

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| 1. Pre heat oven to 240 degrees 2. Roll pizza dough out and bake for approximately 10 minutes. 3. Using a peeler, peel pumpkin into ribbons. 4. Combine maple syrup, salt and pepper in a medium bowl. 5. Toss pumpkin ribbons gently in maple syrup mix. 6. Layer the pumpkin pieces over the pizza base, sprinkle feta cheese over pumpkin. 7. Cook for a further 10-12 minutes until pumpkin is golden and feta cheese has softened. 8. Remove from oven , top with arugula et and drizzle with balsamic glaze. Serve immediately. |

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| **Bottom Drawer** | *Did you know?* ARUGRLA is more commonly known in Australia as rocket. It has a slight peppery flavour and is great in salads or as a green vegetable in it’s own right. |