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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. |