

Silver beet, mushroom and feta pizza

Difficulty: Easy

Type: Main- Lunch/Dinner

Allergy advice: **Gluten**

Source: Adapted from SAKGF

Season: Spring

Serves: 8 medium sized pizzas

From the garden: Silver beet, mushrooms, rocket

Equipment	Ingredients
Measuring spoon and scales	2 Tbsp. Olive oil
Chopping boards and mats	2 Leeks, stalks discarded and finely sliced.
Cooks knives	4 large handfuls silver beet leaves, finely sliced
Frying pan	200 gms fresh mushrooms thinly sliced
Wooden spoon	250 gms feta cheese
Large bowl	2 garlic cloves, peeled and chopped
2 small bowls	Rocket leaves as a garnish
Colanders for washing	Extra olive oil for drizzling on top of pizzas.
Pizza cutter	
Pizza shovel	
Platters or boards for serving	

What to do:

1. First, thoroughly wash and clean all of the vegies, then prepare them as per the ingredients list.
2. Heat frying pan on low to medium heat and add the olive oil.
3. Sauté the leeks until soft, then add the garlic and finely sliced silver beet leaves. Cook until the silver beet has wilted and add salt and pepper to taste.
4. Place the cooked silver beet and leeks into a large bowl to cool.

5. **Meanwhile arrange the prepared pizza topping on your bench space ready to assemble your pizzas.**
6. **Now one at a time, take the prepared pizza trays and add your toppings.**
7. **Arrange the leek and silver beet mix onto the base first, then the thinly sliced mushrooms, and finally crumble some feta cheese on top.**
8. **Drizzle a little olive oil over the pizza, (no more than 1/2 tsp on each one) and take to the oven to be cooked.**
9. **When the pizzas are ready cut into 6 or 8 slices using a pizza cutter and scatter some rocket leaves on top. Arrange on to platters and serve!**

Notes: The cooking time will vary depending on your oven. At school, we are using a wood fired oven which takes only a few minutes to cook the pizzas, but at home in a regular fan forced oven, set temperature to 200 degrees and cook for 15 to 20 minutes.
