

|  |
| --- |
| **Silverbeet and Artichoke Dip Pizza www.reciperunner.com** |

|  |  |  |  |
| --- | --- | --- | --- |
| **Makes** | 30 tastes in the classroom | **From the**  **garden:** | Artichoke, Silver beet, Garlic, Parsley |

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

|  |  |
| --- | --- |
| * Measuring cups and spoons * Non slip mat * Chopping board * 2x cooks knives * Large mixing bowl * Salad spinner * Wooden spoon * Two baking sheets | * No Yeast Pizza Dough * 250g cream cheese, room temperature * ½ cup Greek style yoghurt * 2 cups silver beet (washed) * 6 marinated artichoke hearts * 350g mozzarella cheese * 100g tasty cheese (optional) * 2 cloves garlic crushed * Pinch salt * Pinch chilli flakes (optional) * Handful freshly diced parsley |

|  |
| --- |
| **What to do** |

|  |
| --- |
| 1. Preheat oven to 200 degrees 2. Spray a baking sheet with cooking spray or line with baking paper. 3. Wash silver beet. Cut silver beet into thin pieces. 4. In a large bowl combine cream cheese, yoghurt, garlic, salt, chilli flakes, stirring until smooth. 5. Add silver beet, artichokes, and ¼ cup mozzarella and parsley, stir gently until combined. 6. Stretch or roll the pizza dough into two circles or stretch to fit baking sheet. 7. Spread the silver beet and artichoke dip evenly over the top of the pizza bases, leaving 2cm gap from the edge. 8. Sprinkle remaining mozzarella cheese and tasty cheese if using evenly over the top of the pizza. 9. Bake on the middle rack of the oven for 10-15 minutes or until the cheese is golden and bubbly. |

|  |  |
| --- | --- |
| **Bottom Drawer** | *Did you know?* The globe **artichoke** is a variety of a species of thistle cultivated as a food. The edible portion of the plant consists of the flower buds before the flowers come into bloom. The **artichoke** is technically a flower bud that has not yet bloomed. |