



MARLEY SPOON



**UNDER
30 MINS**

Spicy Artichoke Pita Pizza

 20-30min  2 Portions

Dinner on the table in under 25 minutes, how fabulous would that be! Well it's certainly possible with this luscious vegetarian pizza! Topped with a thick, freshly made tomato sauce, tangy marinated artichoke and delicious mozzarella. Sprinkle with fresh rocket and a drizzle of balsamic vinegar, these pizzas are refreshing and divine!

What we send

- Lettuce, Rocquette Leaves, Wild
- Bread, Greek Pitta, (10pk) ^{1,6}
- Tomatoes, Polpa, Mutti, Can 400gm (OM12)
- garlic, fresh basil
- Spice, Chilli Flakes, Dried Mild
- Mozzarella Cheese Fresh ⁷
- Artichoke, Hearts Marinated
- Olives, Black Pitted, Kalamata

What you'll require

- balsamic vinegar ¹⁷
- extra virgin olive oil
- salt and pepper
- sugar

Utensils

- baking paper
- medium saucepan
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Prepare all 3 pizzas but only cook two pizzas to start off with. Cook the remaining pizza while you dig in!

Allergens

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 820kcal, Fat 36.9g, Carbs 80.0g, Proteins 37.8g



1. Prepare sauce

Preheat oven to 220C and line a large oven tray with baking paper. Finely chop the **garlic**. Pick the **basil** leaves (discard stems).



2. Cook sauce

Combine the **tomatoes, garlic, basil**, pinch **chilli flakes** (use to taste), ¼ tsp **sugar**, 1 tbs **oil** and some **sea salt and pepper** in a medium saucepan and bring to the boil. Simmer over medium heat for 15 mins or until thickened (the thicker the sauce, the better the pizza will be). Set aside to cool for 10 mins.



3. Prepare topping

Meanwhile, thinly slice the **mozzarella**. Drain and cut any large **artichokes** in half. Cut the **olives** in half.



4. Make dressing

Whisk 1 tbs **oil** with 1 tsp **balsamic vinegar** and season with **sea salt and pepper**.



5. Spread sauce

Place 2 **pita bread bases** onto the prepared tray and place the remaining on a board (see cooking tip). Spread each one with equal amounts of **tomato sauce**.



6. Top pizza

Top with the **mozzarella, artichokes** and **olives**. Season with **sea salt and pepper**. Bake the first 2 **pizzas** for 8-10 mins until the mozzarella is bubbling and golden. Repeat with remaining pizza. Transfer to plates and top with the **rocket leaves**. Drizzle with the **dressing** and cut into slices to share.