

# Kale + Onion Pizza

(makes 3 pizzas)

1 quantity of pizza dough

3 tbs olive oil

2 onions, halved and sliced thinly.

2 garlic cloves, finely chopped

300g of kale or silverbeet or chard or a mixture

100g cheddar cheese, grated.

salt/pepper.

→ discard stalks

- Oven at 250°C
- Heat oil in a frypan and add onion + cook gently, stirring, occasionally until they are soft and golden, about 10-15 minutes. and add the garlic half way through.
- Shred the kale/silverbeet and stir them into the onion mixture and cook a further 5 mins
- Divide the dough into 3-4 bits and roll out into pizza rounds.
- Oil pizza trays + place bases on trays. Spread onion + kale mixture onto the bases and top with cheddar cheese. Drizzle very lightly with oil
- Place in oven for 10-12 minutes or until golden + molten.
- Slice into wedges and serve.