



Garden greens pizza with feta and olives

PIZZA dough

375ml warm water
2 tsp dried instant yeast
Pinch caster sugar
600g plain flour
1 tsp salt
60ml (1/4 cup) olive oil

Green Sauce

2 cups mixed greens (spinach, basil, rocket, parsley)
2 tsp capers
2 Tbls olive oil
2 tsp dried oregano, ¼ tsp each salt and pepper

Pizza toppings

4 Tbls sliced olives
100g feta, crumbled

Method

1. Pre-heat Oven 200oC then Prepare **pizza dough**; Mix water with yeast and leave until frothy (10 mins). Add flour and Olive Oil, salt and sugar and mix until it comes together. Tip onto the bench with a little flour and knead for 10 mins.
2. Make the green sauce by chopping everything finely and mixing with the oil. Add a little salt and pepper to season and the dried oregano. May need a little water.
3. Roll the dough out to fit the (2) oven trays and spread the sauce over, leaving the edges free to brush with olive oil
4. Scatter the olive slices and feta and bake for 20 mins. Let cool and slice to serve.

