

## Green Pizza

Want to make a pizza full of veges that everyone will love? Try a pizza made with lots of finely chopped greens- similar to pesto but made with whatever greens you have on hand: kale, silverbeet, chard, spinach, parsley, rocket, and herbs of your choice. It's easy to make and tastes delicious!

Makes 2 green pizzas

### Ingredients

pizza dough, rolled out to two thin crusts

1 small bunch kale

1 small bunch silverbeet, spinach, rainbow chard, or New Zealand spinach (or a combination of these)

2-4 cloves garlic

2-3 tablespoons olive oil

1 teaspoon salt

Fresh herbs of your choice such as basil, oregano, thyme, marjoram, etc.

### Instructions

1. Preheat oven to 250 degrees Celcius- or fire up the pizza oven!
2. Carefully place rolled dough onto baking trays.
3. Remove stems from kale and silverbeet or chard, slice stems as finely as possible, toss with a little olive oil and a pinch of salt, and set aside.
4. Finely chop all green leaves, including fresh herbs such as parsley, oregano, basil, etc. along with the kale and silverbeet or spinach. They should be almost the consistency the greens in a pesto. Place all finely chopped greens in a medium bowl and pour in about 2-3 tablespoons olive oil.
5. Finely mince garlic and add to greens mixture along with salt to taste (about 1 teaspoon), and pepper if desired.
6. Top each pizza dough with 1/2 the quantity of greens mixture.
7. Cook in hot oven until pizza is cooked through. Remove from oven, let cool slightly, and enjoy!