



VEGGIE-PACKED KIDDIES MINI PIZZAS

Makes 6

INGREDIENTS

For the base:

1½ cups self-raising flour + extra to dust
1 cup double cream yoghurt
3 SPAR Freshline Baby Marrows (350g), grated

For the pizza:

3 tbsp SPAR tomato purée
½ block (240g) SPAR Mozzarella Cheese, grated

Topping suggestions:

SPAR Freshline Mixed Peppers, thinly sliced
SPAR Freshline Cherry Tomatoes 200g, sliced
SPAR Whole Kernel Sweet Corn 410g, drained
SPAR Sandwich Ham 200g, sliced
SPAR Pineapple Pieces 440g, drained

METHOD

1. Preheat the oven to 200°C and line a baking tray with baking paper. Dust lightly with flour.
2. Squeeze out any excess moisture from the grated baby marrow and combine with the flour, yoghurt and salt in a bowl. Mix until a dough forms, then transfer to a work surface floured with flour. Knead dough for 8-10 minutes, adding more flour as needed if dough is too sticky. Divide the dough into 6 pieces.
3. Dust hands with flour and shape each piece of dough into mini pizza bases, about 1cm thick with a slightly thicker crust around the edge. Transfer mini pizza bases onto the baking tray.
4. Spread half a tablespoon of tomato purée over each mini pizza base and top with grated cheese.
5. This is where you can get the kids involved! Get creative and decorate the pizzas with your favourite chopped veggies before returning to the oven for 15-20 minutes, until the cheese is melted and bubbly and the vegetables have softened.
6. Serve warm and ENJOY!