



Recipe name:

Greek-style flatbread pizza

Recipe description:

Greek-style mini flatbread smothered with fresh tomato topping, PEPPADEW® Piquanté Yellow Peppers, black olives, freshly torn basil leaves, crumbled feta and grated mozzarella baked until golden.

Prep Time

10 minutes

Cook Time

8-10 minutes

Serves:

2

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch / Dinner

Occasion:

Picnic

Ingredients:

- 2 large vine tomatoes, chopped
- 1 fat clove garlic, peeled and crushed
- 1 tbsp tomato purée
- 1 tsp dried oregano

- 2 tbsp fresh basil, shredded
- Salt and freshly ground black pepper to taste
- 2 Greek-style flatbreads
- 6 PEPPADEW® Yellow Piquanté Peppers, drained
- 12 black olives
- 50g feta cheese, crumbled
- 40g mozzarella cheese, grated

Garnish:

- Fresh basil or oregano

Method:

1. Preheat the oven to 180°C fan/gas mark 6.
2. Mix the tomatoes, garlic and tomato purée together. Stir in the oregano, basil and seasoning.
3. Place the flatbreads onto a pizza tray and top with the tomato mixture, Yellow Piquanté Peppers, olives and cheeses.
4. Bake for 8-10 minutes until the cheese is melted and just beginning to brown.
5. Garnish with basil or oregano and serve hot or cold.