



Serves: 4
Preparation: 10 mins
Cooking time: 17 mins

Salsa Verde Mushroom Pizza

Olive oil, for greasing
1/3 cup extra-virgin olive oil
3 garlic cloves, crushed
500g button mushrooms,
sliced
1/2 cup freshly-grated
parmesan cheese
2 tsp whole grain mustard
4 small (16cm) fresh
pizza bases
1/2 cup fresh flat-leaf
parsley leaves
1/2 cup fresh mint leaves
1/4 cup fresh breadcrumbs
1 tbs capers, rinsed & drained
2 anchovies

1. Preheat an oven to 200°C. Lightly grease 2 baking trays with olive oil.
2. Heat 1 tbs oil in a large frying pan over medium heat. Add 2 crushed garlic cloves and the mushrooms and cook for 3-4 minutes or until the mushrooms are tender and the pan juices evaporate. Set aside to cool for 5 minutes. Stir in the parmesan.
3. Evenly spread the mustard over the pizza bases. Top with the mushroom mixture. Place the pizzas onto the baking trays and cook for 10-12 minutes or until golden.
4. To make the salsa verde, place the parsley, mint, breadcrumbs, capers, anchovies, remaining oil and garlic into a food processor. Process until the mixture is well combined.
5. To serve, place the pizzas onto serving plates and top with the salsa verde. Serve immediately.

Variation: Spread the pizza bases with tomato paste instead of mustard. Sprinkle 80g pitted and chopped kalamata olives over the mushroom mixture on the pizza toppings before cooking.