



Barbecued mushroom pita pizza

Preparation: 10 minutes Cooking: 8 minutes

Serves: 4

2 tbs olive oil plus extra for greasing
1 garlic clove, crushed
4 (about 500g) flat mushrooms, trimmed
4 small pita pocket breads
2 tbs tomato pesto
150g baby spinach leaves, washed & dried
1 /4cup freshly-shaved parmesan cheese
ground black pepper, to taste

1. Lightly grease a barbecue grill with extra oil & preheat on high heat.
2. Place the oil & garlic into a small bowl. Whisk well to combine. Lightly brush the mushrooms on both sides with the garlic oil.
3. Place the mushrooms onto the barbecue grill & cook for 1-2 minutes on each side or until mushrooms are warmed through. Remove to a plate.
4. Place the pita pocket breads onto the barbecue grill & cook for 1-2 minutes on each side or until warmed through.
5. To serve, spread the pita pocket breads with the tomato pesto. Top with the spinach leaves, mushrooms & parmesan. Sprinkle with pepper & serve immediately.