



## Salsa verde mushroom pizza

Preparation: 10 minutes

Cooking: 17 minutes      Serves: 4

olive oil, for greasing

1 /3cup extra-virgin olive oil

3 garlic cloves, crushed

500g button mushrooms, sliced

1 /2cup freshly-grated parmesan cheese

2 tsp whole grain mustard

4 small (16cm) fresh pizza bases

1 /2cup fresh flat-leaf parsley leaves

1 /2cup fresh mint leaves

1 /4cup 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 & the mushrooms & cook for 3-4 minutes or until the mushrooms are tender & 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 & cook for 10-12 minutes or until golden.
4. To make the salsa verde, place the parsley, mint, breadcrumbs, capers, anchovies, remaining oil & garlic into a food processor. Process until the mixture is well combined.
5. To serve, place the pizzas onto serving plates & top with the salsa verde. Serve immediately.

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