



Roast Garlic and Zucchini Pizza

Crispy flatbread pizzas topped with roast zucchini, sweet corn, and a creamy cheese base, finished with fresh basil and rocket.



25 minutes



Vegetarian



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
ZUCCHINIS	2	2
CORN COBS	2	3
GARLIC CLOVES	2	2
CREAM CHEESE	1 tub	2 tubs
LEBANESE FLATBREAD	5-pack	2 x 5-pack
SHALLOT	1	1
BASIL	1 packet	2 packets
ROCKET	1 bag	2 bags

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

You can add any extra vegetables to the pizzas you may have in the fridge. Capsicum, mushrooms and cherry tomatoes work well! For extra protein you can add toasted almonds or crispy chickpeas on top.

1. ROAST THE VEGETABLES

Set oven to 250°C.

Slice **zucchini**s into rounds and remove **corn** kernels from cobs. Toss with **2 crushed garlic cloves, oil, salt and pepper** on a lined oven tray. Roast for 10 minutes until just golden.

2. ASSEMBLE THE PIZZAS

Spread even amounts of **cream cheese** on one side of each **flatbread**. Slice **shallot** and arrange on top along with **roast zucchini** and **corn**.

TIP

You can sprinkle some dried oregano, Italian herbs or chilli flakes on top for extra flavour.

3. COOK THE PIZZAS

Transfer **pizzas** to a lined oven tray (cook in batches) and bake for 5 minutes until crispy.

4. FINISH AND SERVE

Garnish pizzas with sliced **basil** and top with **rocket leaves**. Slice to serve.

TIP

You can add extra salad ingredients to the rocket leaves and serve on the side if preferred. Sliced cucumber, tomatoes or capsicum work well.

This recipe has simplified instructions to help lower your meal cost.