Pizza with Warrigal Greens, Garlic & Herbs



**Topping**

2 x pizza bases

200g warrigal greens, leaves only

12 assorted leaves (silverbeet, kale, spinach, etc.) finely chopped

½ cup oil

2 clove garlic, crushed

250g mozzarella

2 teaspoon chopped rosemary

2 teaspoon chopped oregano

2 tablespoon chopped parsley

60g parmesan, grated

**Method**

1. Spray pizza trays with cooking oil. Place bases onto greased trays.
2. Boil small saucepan of water for warrigal greens. Wash warrigal greens and remove leaves from stems.
3. Blanch the warrigal greens in boiling water for 3-4 minutes.
4. Peel and crush garlic.
5. Drain warrigal greens and run under cold water. Drain again and squeeze out all excess water. Chop finely.
6. Wash assorted leaves, remove leaves from the stalks and finely chop.
7. Grate mozzarella cheese and parmesan cheese. Keep the two cheeses separate.
8. Wash herbs, remove leaves from stalks and finely chop herbs. Keep herbs aside for topping the pizza.
9. Heat oil in a fry pan, add crushed garlic and cook for 30 seconds. Add chopped warrigal greens and assorted leaves and fry until wilted.
10. Scatter greens over pizza base. Top with mozzarella, herbs and parmesan. Add a little salt and pepper and then drizzle with a little bit more olive oil.
11. Bake for 15-20 minutes or until crisp and golden.