Pizza with Warrigal Greens, Garlic & Herbs



**Topping**

2 x pizza bases

300g warrigal greens, leaves only

12 leaves of green leafy vegetables (silverbeet, kale, etc.) finely chopped

½ cup oil

2 clove garlic, crushed

1 / 2 red onion

300g mozzarella

2 teaspoon chopped rosemary

2 teaspoon chopped oregano

2 tablespoon chopped parsley

**Method**

1. Spray pizza trays with cooking oil. Roll pizza dough to fit round pizza trays. Place rolled out dough onto greased trays.
2. Boil small saucepan of salted 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. Peel and thinly slice red onion.
5. Drain warrigal greens and run under cold water. Drain again and squeeze out all excess water. Chop roughly.
6. Wash assorted green leafy vegetables, remove leaves from the stalks and finely chop.
7. Grate mozzarella cheese. Peel and slice red onion thinly.
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 on medium heat, add crushed garlic and cook for 30 seconds. Add chopped warrigal greens and assorted leaves and fry until wilted.
10. Scatter pan-fried greens over pizza base. Top pizzas with red onion.
11. Top with mozzarella and herbs.
12. Add a little salt and pepper and then drizzle with a little bit more olive oil.
13. Bake for 15-20 minutes or until crisp and golden.

**Note: Fresh Spinach/Baby Spinach can be used instead of warrigal greens and does not need cooking before pan-frying with the other green vegetables.**