



# VEGGIE PIZZA

## A REMAKE OF A CLASSIC COMBINATION

- 200g carton passata
- pack of 5 large Middle Eastern flatbreads
- ½ x 750g bag frozen spinach, defrosted
- 1 garlic clove, chopped
- 3 balls mozzarella, patted dry and torn
- 5 medium eggs
- freshly grated nutmeg
- small bunch basil
- shaved parmesan (or vegetarian alternative), to serve

SERVING COST: £1.30

PREP TIME: 15 MINS

COOK TIME: 25 MINS

SERVING: 5

- 1 Heat the oven to as high as it will go. Spread 1-2 tbsp of passata over each flatbread. Squeeze as much water as you can from the spinach (this will prevent your pizzas from being soggy), then scatter on top, leaving a gap in the centre. Divide the garlic and mozzarella between the pizzas, seasoning generously as you go.
- 2 Put 2 on a baking tray, carefully crack an egg into the middle of each, and season with nutmeg and some of the basil. Bake for 7 mins until the cheese has melted and the egg is cooked to your liking.
- 3 Repeat with the remaining pizzas and ingredients. Serve, garnished with a little more basil and some Parmesan. Cut into slices and share between everyone.

# Host.

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