Mrs Parker’s Group
Roasted Vegetable Pizza

Season: All year
Type: Main
Difficulty: Medium
Serves: 2 pizzas
From the garden: Beetroot, potato, pumpkin, leek, rosemary

Equipment:
- Knives
- Chopping board
- Peeler
- Spoon measure
- Oven tray
- Frypan
- Pizza trays
- Rolling pin

Ingredients:
- 4 med beets clean, trimmed, and diced
- 1 small butternut pumpkin, peeled and diced
- 2 potatoes, peeled and diced
- 5 cloves of fresh garlic
- 2 leeks, washed trimmed and quartered
- 2 Tablespoons brown sugar
- 2 Tablespoons balsamic vinegar
- 3 sprigs fresh rosemary, leaves chopped
- 2 Tablespoons olive oil
- Parmesan cheese

What to do:
- Pre-heat oven to 220°C
- Place the diced vegetables along with the whole garlic cloves on a tray
- Add 2 Tbs. of olive oil, and toss well to combine.
- Roast until the vegetables are just soft.
- Add the brown sugar, balsamic vinegar and rosemary, stir.
- Place back in oven for 5 minutes
- Meanwhile roll out the pizza dough into a large circle.
- Place the dough on to a pizza tray
- Top with the vegetable mixture
- Then sprinkle with parmesan cheese
- Place in the oven and bake until the cheese softens and the crust in brown and crispy on the edges.