



FETA & SPINACH PIZZA

<https://www.mainland.co.nz/recipe/feta-and-spinach-pizza.html>



PREP TIME
10 MINS

COOKING TIME
15 MINS

SERVES
2

Topped with our Creamy Feta, this pizza manages to be just that little bit fancy, while still being perfect for a quick and easy dinner.

Ingredients

- 1 large thin crust pizza base
- 1/2 cup tomato paste
- 1/2 tsp garlic powder or minced garlic
- 1 1/2 cups frozen spinach, thawed and drained of excess water, chopped
- 1 large tomato, thinly sliced
- 1/2 red onion, peeled and thinly sliced
- 100g Mainland Special Reserve Creamy Feta, sliced
- 1 tsp dried oregano
- 1/2 cup Mainland Mozzarella Grated Cheese

Method

1. Preheat oven to 200°C.
2. Arrange pizza base on a baking tray and spread with tomato paste.
3. Combine mozzarella and garlic powder or minced garlic and spread over the pizza.
4. Top with spinach, tomato, onion and Mainland Creamy Feta, then sprinkle with oregano.
5. Bake until the edges of the pizza are golden, approximately 10-15 minutes.
6. Serve immediately.