



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

ZUCCHINI, TOMATO, RICOTTA & PESTO PIZZA



PREP
5 min



COOK
15 min



SERVES
4

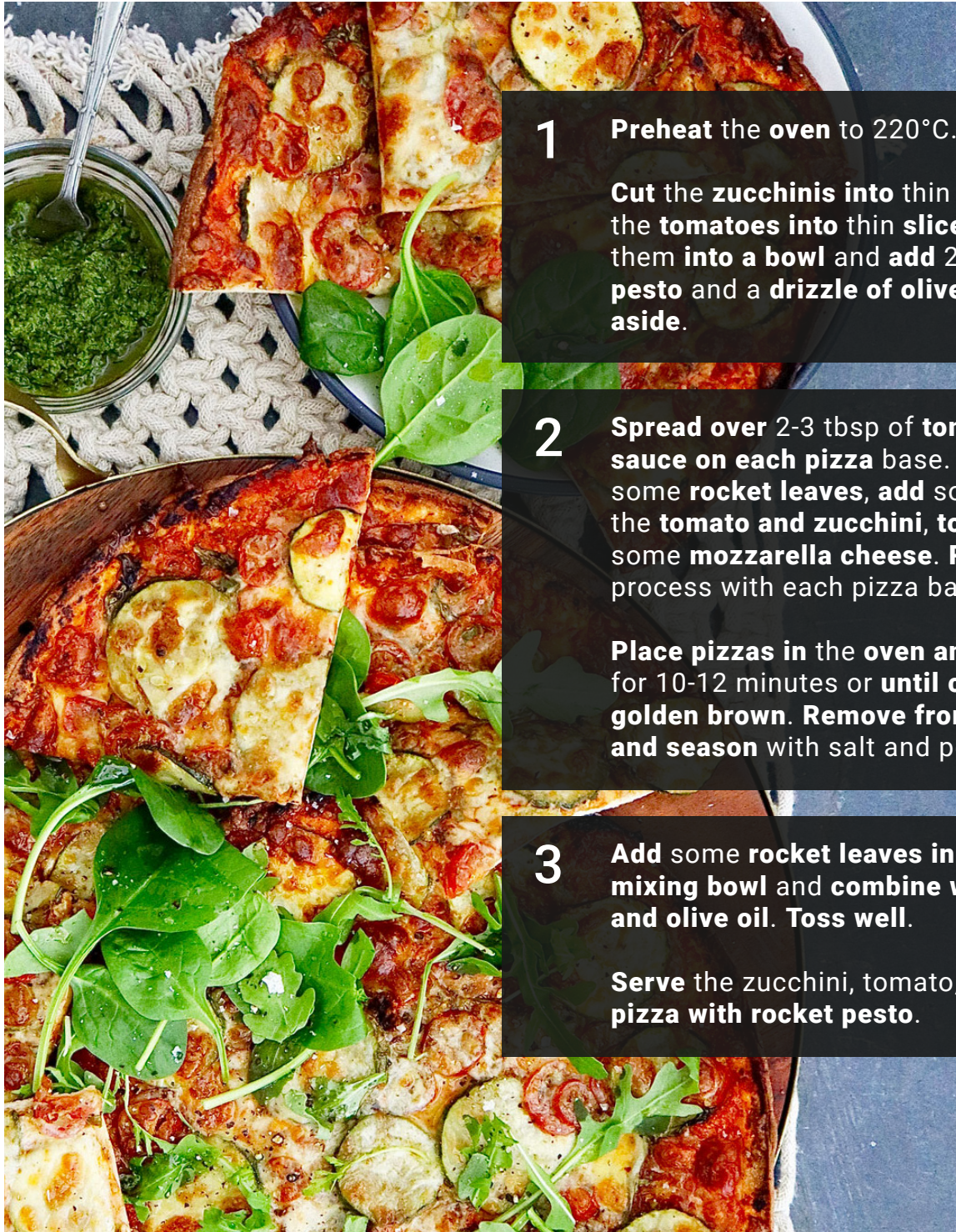
INGREDIENTS:

- > 300g Zucchini
- > 250g Mozzarella Cheese
- > 250g Cherry Tomatoes
- > 400g Tomato Ricotta Sauce
- > 130g Pesto
- > Pita/Pizza Breads x10
- > 120g Rocket Leaves

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Chilli Flakes (Optional)
- > Salt and Pepper

METHOD – GET COOKING!



1 Preheat the oven to 220°C.

Cut the **zucchinis** into thin disks and the **tomatoes** into thin slices. Place them into a bowl and add 2 tbsp of **pesto** and a drizzle of olive oil. Set aside.

2 Spread over 2-3 tbsp of **tomato ricotta sauce** on each pizza base. Sprinkle some **rocket leaves**, add some of the **tomato and zucchini**, top with some **mozzarella cheese**. Repeat the process with each pizza base.

Place pizzas in the oven and cook for 10-12 minutes or until **crispy and golden brown**. Remove from the oven and season with salt and pepper.

3 Add some **rocket leaves** in a small mixing bowl and combine with **pesto and olive oil**. Toss well.

Serve the zucchini, tomato, ricotta pizza with **rocket pesto**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Feel free to add any other extra toppings of your preference to your pizzas and/or sprinkle some chilli flakes or freshly chopped chilli if preferred.
- Use leftover pesto and tomato ricotta sauce in any other pasta or pizza dish.
- Use leftover bread for wraps, burritos, or to dip in a delicious curry.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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