



Basil Pesto Pizza with Serrano Ham & Rocket

These wholemeal pizza bases are topped with a vibrant palette of rich tomato reds, glossy serrano ham and a smattering of green pesto and bitter rocket. Top it off with fresh creamy fetta cheese and we're calling this the official mascot pizza of the summer season.

 **Prep:** 5 mins
 **Cook:** 15 mins
 **Total:** 20 mins

 level 1
 high protein
 high fibre

Pantry Items



Balsamic Vinegar



Wholemeal
Pizza Bases



Tomato Paste



Tomato



Fetta Cheese



Serrano Ham



Traditional Pesto




Rocket Leaves


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2P	4P	Ingredients
2	4	wholemeal pizza bases
2 sachets	4 sachets	tomato paste
1	2	tomato, thinly sliced
1 block	2 blocks	fetta cheese, crumbled
1 packet	2 packets	Serrano ham
2 tsp	1 tbs	balsamic vinegar *
1 tub	2 tubs	traditional pesto
½ bag	1 bag	rocket leaves, washed



Ingredient features in another recipe



Pantry Items



Pre-preparation

Nutrition per serve

Energy	3820	Kj
Protein	37.9	g
Fat, total	40	g
-saturated	17.4	g
Carbohydrate	93.3	g
-sugars	10.7	g
Sodium	1680	mg



You will need: *chef's knife, chopping board and spoon.*

- 1 Preheat the oven to 220°C/200°C fan-forced.
- 2 Place the **wholemeal pizza bases** rough side down on a flat surface. Spread the **tomato paste** across the base of each pizza. Top with the **tomato slices, fetta cheese and serrano ham**.
- 3 Transfer the pizza directly onto the oven wire racks and cook for **10 minutes** or until the bases are crispy and the fetta cheese is golden. Remove from the oven. Drizzle with **balsamic vinegar**.
- 4 To serve, top with dollops of the **traditional pesto** and the fresh **rocket leaves**. Drizzle with a little olive oil. Cut into slices and divide between plates.



Did you know? The word “fetta” is derived from the ancient Greek word meaning “slice”.