

Roasted bell-pepper, Mushroom and Feta Pizza



Serves 4 (Easy) 40 minutes

Ingredients

Ready-made pizza base x 4

Oil 1 tbsp

Mushrooms 1 cup, sliced

Feta 1/2 cup, crumbled

Basil a few sprigs, for garnish

For the roasted bell peppers

Red bell peppers 2 large, washed

Yellow bell peppers 2 large, washed

Garlic 2 cloves, sliced

Lemon juice 2 tbsp

Extra virgin olive oil 2 tbsp

For the Chunky tomato sauce

Whole peeled tomatoes (with liquid) 1 1/2 cup

Garlic powder 1 tsp

Onion powder 1 tsp

Dried oregano 1/2 tsp

Salt to taste

Pepper 1 tsp

Basil 1 tbsp, chopped

To make the roasted bell peppers, place the bell peppers in a heavy iron based pan and put the lid on. Roast thoroughly and keep turning at intervals until the outer skin is blackened. You can also char the peppers on an open flame.

Turn off the heat, leave to cool down for a while and remove the seeds & skins when they are cool enough to handle. Gently pull long strips of the peppers and place them in a bowl. Add the garlic, fresh lemon juice and a generous splash of extra virgin olive oil and give it a good toss. Transfer to a bowl or jar and keep aside. This stays well for over a month if stored in an airtight container and refrigerated.

For the sauce, coarsely crush the tomatoes to a chunky saucy consistency. Add all the other ingredients to it and mix well. Leave aside for later use.

Pre-heat the oven to 200°C.

To assemble the pizza, spread the tomato sauce on the readymade base. Top it with the mushrooms and transfer it to a greased baking tray. Let it bake for 10- 12 minutes or till the crust turns golden brown.

Remove from the oven and top with the roasted bell peppers, some roughly torn basil and a generous crumble of feta. Cut into wedges and serve.