

Pizza Slabs

Great for Making Healthy Homemade Pizza's in Bulk for Canteens of Catered Events

Food Smart Schools • an naq nutrition program

For more information visit www.foodsmartschools.org or email info@foodsmartschools.org

Ingredients (each pizza makes 35 portions)

- 1 large flavoured foccacia slab, cut through the middle
- Pizza base sauce
- Tomato slices
- Onion slices
- Shredded cheese

Toppings:

BBQ Meat Lovers

- Diced lean ham/chicken
- Diced capsicum
- BBQ sauce

Supreme

- Diced lean ham/chicken
- Diced capsicum
- Tinned pineapple pieces
- Mushrooms

Hawaiian

- Diced lean ham
- Tinned pineapple pieces

Satay Chicken

- Use satay sauce on the base instead of pizza sauce
- Shredded chicken
- Diced red capsicum
- Snow peas
- Cashews/light sour cream to serve

Mexicana

- Use Mexican mince instead of pizza sauce
- Add in kidney beans
- Light sour cream to serve

Time to Cook: 10- 15mins

Equipment

- Mixing Bowl
- Baking Tray
- Knives
- Chopping Boards

Method

1. Pre-heat oven to 180°C.
2. Slice foccacia in half.
3. Top with desired fillings.
4. Place in oven and cook until cheese has melted and lightly browned on top.

Tip

- Serve in pizza boxes for High School Students.