

Spinach, tomato & egg pizzas



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Preparation 20 mins | Cooking 15 mins | Serves 4

- 1 bunch English spinach, stems trimmed
- 300g fresh ricotta, crumbled
- 4 green onions (shallots), trimmed and thinly sliced
- 2 fresh large pizza bases
- 4 free-range eggs
- 200g heirloom tomatoes or tomato medley, thickly sliced
- ¼ cup small basil leaves
- Extra virgin olive oil, to serve

STEP 1 Preheat oven to 220°C/200°C fan-forced. Wash spinach then plunge into a large saucepan of boiling water, cook for 30 seconds then drain and plunge into iced water to cool. Drain again and squeeze out excess moisture. Roughly chop spinach. Combine spinach, ricotta and green onions in a medium bowl.

STEP 2 Place pizza bases onto lightly greased baking trays. Evenly top each with spinach mixture. Crack 2 eggs on top of each pizza. Bake for 12-15 minutes or until crust is crisp and eggs are just set. Scatter with tomatoes and basil leaves. Drizzle with extra virgin olive oil. Season with salt and pepper and serve.

Good for you... *SPINACH*

Although the iron in spinach is not well absorbed, its high content of vitamins C, E, beta carotene (converts to vitamin A in the body), niacin (B3), folate, vitamin B6 plus its magnesium and potassium make it one of the most valuable vegetables. Spinach is rich in an antioxidant called lutein, which is important for eye health.

