

# Tomato & feta pizzas



## Tomato & feta pizzas

Serves: 4

Preparation: 15 minutes

Cooking: 15 minutes



4 small pizza bases

2 garlic cloves, peeled and halved lengthways

2 tbs olive oil

6 medium (about 800g) vine-ripened tomatoes, cut into thin wedges

1 medium red onion, roughly chopped

1/3 cup oregano leaves

salt and ground black pepper

100g feta cheese, crumbled

1. Preheat oven to 250°C. Rub pizza bases with cut-side of garlic cloves. Place bases onto baking trays.
2. Crush garlic cloves and place into a large bowl. Add oil, tomatoes, onion, oregano and season with salt and pepper to taste. Toss gently to combine.
3. Spoon tomato mixture over pizza bases and top each with feta. Bake for 15 minutes or until pizza bases are crisp and then serve.

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