

Less than one hour

Makes 2 pizzas (18cm)

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Ingredients:

- 700g store-bought bread dough
- 2 eggs, whisked
- 4 cups (500g) grated mozzarella
- 1 cup (125g) grated Emmental cheese
- 2 cloves garlic, minced
- ½ punnet (10g) fresh basil + extra for serving
- ½ punnet (10g) fresh parsley
- 1 tsp (5ml) chilli flakes (or to taste)
- Salt and milled pepper
- ½ bag (150g) PnP kale mix or Swiss chard
- 1 red onion, cut into petals
- 1 packet (200g) calamata olives
- Fresh basil or baby spinach, for garnish (optional)

Method

1. Preheat oven to 180°C.
2. Divide dough into two portions.
3. Knock it down and roll out into two 15cm circles.
4. Coat two round 18cm ovenproof dishes with non-stick spray and dust with flour.
5. Press dough into dishes and press it up the sides of the dish, creating a 3cm-high border all around, thick enough to hold the filling.
6. Bake for 10-12 minutes, remove and increase oven heat to 200°C.
7. Combine egg, half the mozzarella, all the Emmental, herbs and chili in a bowl and mix evenly. Season.
8. Divide filling between pizza bases.

9. Sprinkle with remaining mozzarella and dot with kale or spinach, onions and olives.
10. Bake pizzas on top oven rack for 12-15 minutes, until filling is set, and cheese is golden and bubbling. (Rotate pizzas halfway through for even cooking).
11. Serve hot, scattered with fresh basil or baby spinach, if you like.

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