

Less than 45 minutes

Serves 4

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Ingredients:

- 1 punnet (250g) exotic or portobellini mushrooms
- ½ red onion, sliced
- Glug olive oil
- ½ jar (200g) marinara pasta sauce
- 1 Tbsp (15ml) miso paste
- 1 tsp (5ml) fish sauce
- 1 Tbsp (15ml) honey or brown sugar
- 200g store-bought bread dough or 1 ready-made pizza base
- Salt and milled pepper
- 1 cup (90g) mozzarella cheese, grated
- ½ pack (150g) Tasty Stem broccoli
- 3 eggs
- 1 cup (250ml) [kimchi](#), roughly chopped
- Sliced avocado and spring onion, for serving

Method

1. Preheat oven to 200°C.
2. Fry mushrooms and onion in oil over medium heat for 5-8 minutes, until tender.
3. Combine marinara sauce, miso, fish sauce and honey.
4. If using bread dough, roll it out into a disc (about 20cm) on a floured surface.
5. Spread sauce evenly over pizza base and season.
6. Scatter half the cheese on the base and add broccoli.
7. Bake for about 10 minutes.
8. Crack eggs on top, add remaining cheese and bake for 10-15 minutes until eggs are done to your liking.

9. Serve pizza topped with kimchi, avo and spring onion.

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