






Cooking Made Easy

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Garlic Day Ciabatta Pizzas with Smokey Salsa & Fresh Basil

Not so long ago Renee, Luke and Patrick headed down to the Isle of Wight for a 'research trip'. They spent a weekend with one of our favourite suppliers The Garlic Farm and though it sounded suspiciously like a holiday, they learnt (and ate) endless amounts (not least about the difference in taste between Isle of Wight garlic and the skinny supermarket stuff). To celebrate Garlic Day we've put together this Italian classic. Happy Garlic Day!

 30 min

 veggie



Garlic Clove



Cherry Tomatoes



Courgette



Organic Chopped Tomatoes



Smoked Paprika



Ciabatta



Mozzarella




Rocket




Basil

Ingredients

	2P	4P
Garlic Clove, chopped	1	2
Cherry Tomatoes, quartered	1 cup	2 cups
Courgette, diced	1 cup	2 cups
Organic Chopped Tomatoes	1 tin	2 tins
Smoked Paprika	1 tsp	2 tsp
Ciabatta 1	2	4
Mozzarella 2	1 ball	2 balls
Rocket	½ bag	1 bag
Basil, chopped	3 tbsp	6 tbsp

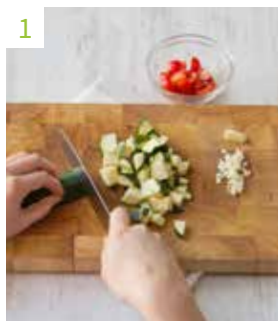
 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Gluten | **2)** Milk

Nutrition per serving: Calories: 511 kcal | Protein: 29 g | Carbs: 62 g | Fat: 16 g | Saturated Fat: 10 g



1 Peel and finely chop ½ clove of garlic and leave the remaining half untouched. Chop the cherry tomatoes into quarters. Chop the very top and bottom from the courgette and slice in half lengthways. Slice each half lengthways again into 5 lengths and then dice into 2cm cubes.



2 Pre-heat your grill to high heat and heat 2 tsp of olive oil in a pan on medium heat. Add only the chopped garlic and cook for a minute before adding the tinned tomatoes. Add ½ tsp of the smoked paprika, ¼ tsp salt, a pinch of pepper and ½ tsp of sugar (if you have some). Bubble away on medium-low heat until you have a thick sauce.



3 Slice your ciabatta loaves in half and grill on both sides. Once they have browned off rub the half clove of garlic into the flat sides.



4 The tomato sauce is ready when thickend up. Spread the tomato sauce evenly on all the ciabatta halves. Sprinkle on your courgette cubes and a few cherry tomato quarters (but save some for your salad). Tear the mozzarella with your fingers and

lay across the top.

5 Drizzle a little olive oil on top of each pizza. Grill on high heat until the cheese has melted and everything is well browned.

6 Meanwhile mix the rocket and remaining cherry tomatoes with 2 tsp olive oil. Tear in a few leaves of basil. Season with a pinch of salt and pepper.

7 Take the pizzas from under the grill, sprinkle over the remaining smoked paprika and tear on some basil leaves. Serve with your rocket side salad.