

Mini Sweet Potato Pizza

Serves: 12
Prep: 15 mins
Cook: 25-30 mins

Dietary: VEG, EF, NF
Age group: 8 months+



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Ingredients

DOUGH:

- 1 ½ cups (375g) steamed sweet potato, cold
- 1 ½ cups (225g) wholemeal flour
- 2 tsp (8g) baking powder
- 1 tbs (20ml) extra virgin olive oil
- 1 tsp (2g) dried oregano

TOPPING:

- ½ cup (125g) tomato passata, low salt
- 2 cups (160g) grated cheese
- 1 carrot (130g), peeled and grated
- 1 small zucchini (150g), rinsed and grated
- ½ small capsicum (140g), rinsed, seeds removed and finely diced
- ½ cup (50g) mushrooms, sliced
- 1/3 cup (40g) Kalamata olives, pitted

Method

1. Preheat oven to 200°C and line a pizza pan or baking tray with baking paper.
2. To make the dough, place all ingredients into a high-speed food processor and process until well combined.
3. Divide dough into 12 equal parts, using slightly oiled hands, then shape them into round mini pizza bases, approx. 1/2 cm thick.
4. Bake in the oven for approximately 15-20 mins or until the edges of the dough are slightly browned. 20 mins will ensure a crisp base.
5. Remove pizza bases from oven, spread each with the tomato paste, leaving a 1cm edge. Sprinkle with cheese and top with vegetables, return to oven and bake a further 7-8 mins until cheese golden brown and melted.
6. Enjoy!

Storing leftovers: Store in an airtight container in the fridge for up to 4 days or freeze for up to 4 months.

Tips

- ✓ **Allergies:** For a dairy-free version: Leave out cheese. For a gluten-free version: Swap wholemeal flour with buckwheat or brown rice flour.
- ✓ **Easy Ingredient Swaps:** Swap vegetables for seasonal vegetables of choice.
- ✓ **Steps for Champs:**
 - Assist with measuring out ingredients
 - Knead and shape dough into mini pizza bases
 - Chop up vegetable toppings & grate cheese
 - Add toppings of choice to their own pizza bases