

Matakana Bell Pepper Pizza

Ingredients

- 1 large Lebanese bread
- 1-2 tablespoons Wild Appetite Matakana Bell Pepper Pour-Over Sauce
- ½ cup mixed grilled vegetables (eg capsicum, red onion, zucchini, eggplant, sweet potato)
- ¼ cup chopped fresh basil
- Fresh mozzarella cheese (enough slices to cover pizza)
- Salt and pepper

Method

Preheat grill. Spread Wild Appetite Matakana Bell Pepper Pour-Over Sauce on Lebanese bread. Arrange grilled vegetables on top and sprinkle with basil, salt and pepper. Arrange mozzarella slices over vegetables and place pizza under hot grill. Grill until cheese melts and bread is crispy. Serve hot.

