

# Pizza Slabs

Great for Making Healthy Homemade Pizza's in Bulk for Canteens of Catered Events

Food Smart Schools • an naq nutrition program

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## Ingredients (each pizza makes 35 portions)

- 1 large flavoured foccacia slab, cut through the middle
- Pizza base sauce
- Tomato slices
- Onion slices
- Shredded cheese

## Toppings:

### BBQ Meat Lovers

- Diced lean ham/chicken
- Diced capsicum
- BBQ sauce

### Supreme

- Diced lean ham/chicken
- Diced capsicum
- Tinned pineapple pieces
- Mushrooms

### Hawaiian

- Diced lean ham
- Tinned pineapple pieces

### Satay Chicken

- Use satay sauce on the base instead of pizza sauce
- Shredded chicken
- Diced red capsicum
- Snow peas
- Cashews/light sour cream to serve

### Mexicana

- Use Mexican mince instead of pizza sauce
- Add in kidney beans
- Light sour cream to serve

**Time to Cook: 10- 15mins**

## Equipment

- Mixing Bowl
- Baking Tray
- Knives
- Chopping Boards

## Method

1. Pre-heat oven to 180°C.
2. Slice foccacia in half.
3. Top with desired fillings.
4. Place in oven and cook until cheese has melted and lightly browned on top.

## Tip

- Serve in pizza boxes for High School Students.