

Herby Flatbread pizzas



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INGREDIENTS:

- 1 cup whole wheat self-raising flour
- 1 cup full-fat greek yoghurt
- 1-2 tbs fresh herbs of your choice, finely chopped
- 1 cup of organic passata or a strained tin of organic chopped tomatoes
- 1/2 cup mozzarella, finely grated
- 1/2 cup cheddar cheese, finely grated
- 1/2 cup fresh mushrooms, sliced
- 1/2 cup fresh spinach
- 1 zucchini, peeled into long ribbons with a potato peeler
- dollop of pesto

METHOD:

1. Preheat oven to 200c. Line a baking tray with baking paper and set aside.
2. In a medium sized bowl sift in self-raising flour and stir in the yoghurt and herbs until a loose, shaggy dough forms.
3. Tip out the dough onto a lightly floured surface and knead together until soft. Don't overwork it.
4. Roll out the dough with a rolling pin to a thickness of around 5mm. Free form some pizza discs, or use a large cookie cutter to stamp out pizza rounds.
5. Heat up some olive oil in a large frying pan and when hot, slip in each pizza round and cook on both sides until golden brown. Remove from pan and allow to drain on paper towels before transferring them to your large baking tray you prepared earlier.
6. Now get loose with the toppings! For a delicious veggie style pizza, spread a light layer of passata on the base then layer with mozzarella cheese, mushrooms, spinach and zucchini ribbons, and then a dollop of pesto and cheese again.
7. Bake in the oven for around 8 minutes or bubbling and golden :)

Hayley is the Founder of [Patacake](#) - a family friendly website with a focus on "crap-free" in both ingredients and attitude. Follow her on <https://www.instagram.com/patacakecookbook/>