



Australian
Avocados

CONFETTI PIZZA

Serves: 4

Preparation time: 20 minutes

Cooking time: 10-15 minutes

INGREDIENTS:

- 4 pizza bases (23cm)
- 2-3 tablespoons olive oil
- 1 1/2 cups (375ml) tomato salsa
- 1 tablespoon finely chopped garlic
- 2 avocados (cut into small cubes)
- 1 1/2 cups (180g) corn kernels (fresh or canned)
- 3 shallots/spring onions (chopped)
- 1 cup (125g) diced red capsicum
- 1/2 - 1 cup (60-125g) chopped green chilli
- 3 cups (375g) crumbled feta cheese
- 1/4 cup fresh oregano leaves

PREPARATION:

1. Heat oven to hot (250 degrees).
2. Place pizza bases on oven trays and brush with olive oil.
3. Spread with salsa and sprinkle on garlic.
4. Evenly distribute diced avocado, corn, spring onions, capsicum, chilli and feta. Sprinkle on oregano.
5. Drizzle olive oil over each pizza and bake until the crusts are golden brown and cheese is bubbling (about 10 minutes).
6. Cut into wedges and serve at once.

SHOPPING TIPS:

- Be sure to always use extra virgin olive oil. It tastes better and is free from chemicals.
- Crumbed Feta cheese is available at most supermarkets and makes for quick and easy cooking. Alternatively, purchase the cheese in block form and break into small pieces.

© Courtesy of California Avocado Commission

