

Antipasto pizza

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Antipasto pizza

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Antipasto pizza



Rate this recipe

0 people are cooking this [Count me in](#)

Looking for healthy pizza toppings? Try this delicious antipasto recipe.

Ingredients (serves 2)

- 1 medium pizza base
- 1 cup roughly chopped [pumpkin](#)
- 4 baby beetroots, cut into quarters
- 4 tbsp tomato paste
- 1 cup rocket
- 1 tbsp pine nuts
- 2 tbsp reduced-fat goat's fetta, crumbled

Method

Cook pumpkin and beetroots at 180 degrees in a pre-heated oven for about 10 minutes.

Use a ready-made pizza base and spread tomato paste over base.

Add rocket first, followed by pumpkin, beetroots, pine nuts and fetta.

Cook at 180 degrees for about 15 minutes and serve immediately.

Antipasto pizza

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```