

# Quick Mushroom, Rocket & Goat's Cheese Pizza



My Son is a Chef's apprentice and as his apprenticeship roll's along, I get increasingly more nervous about cooking for him.

He came for lunch the other day and with limited time and few ingredients I set about creating something that would hopefully live up to his 'Mum's cooking' expectations.

Mushroom & Goat's Cheese Pizza was the result and I have to say I was fairly chuffed when he declared it a winner! This would make an awesome midweek meal or Sunday supper, when you are either time poor or just can't be bothered.

Prep time: 5 Minutes  
Minutes

\$ Low Budget

Cooking time: 15

Serves 4

Extra virgin olive oil, for drizzling

4 Greek Pita breads

2 cups of Pizza cheese or mozzarella

300gm of field, flat or portobello mushrooms, sliced

1 red onion, halved and thinly sliced

8 thyme sprigs, leaves removed from stalks and stalks discarded

1 tsp of chilli flakes

grated rind of 1 lemon

2 tbs of pine nuts

100gm go soft Goat's cheese

4 Handfuls of rocket

Juice of 1/2 a lemon

2 tbs of balsamic vinegar

Sea salt and cracked pepper

Pre heat the oven to 220°C.

Drizzle the flatbreads with a little extra virgin olive oil.

Divide the pizza cheese evenly over the flatbreads and scatter over the mushrooms, onion and thyme leaves. Grate the lemon rind over the pizzas and sprinkle with chilli flakes and

pine nuts before seasoning with a little salt and pepper.  
Divide the Goat's cheese into 4 even portions and crumble over the top.

Place the pizza's in the preheated oven on lined baking trays for approximately 15 minutes. The time may vary, depending on your oven so keep an eye on them and remove the pizza's once golden and bubbling.

Place a good drizzle of extra virgin, the balsamic vinegar and the lemon juice in a mixing bowl and season with salt and pepper. Mix to combine and then toss the rocket leaves in the dressing. Take a handful of the rocket and pile it on each pizza before serving.

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