



Spinaci (Vegetarian) with Matakana Bell Pepper Pour Over Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)

Topping

- [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)
- Grated Mozzarella Cheese
- Feta Cheese
- Baby Spinach, washed
- Red Onions, sliced
- Fresh Tomato, sliced
- Black Olives, stoned
- Sea salt & freshly ground black pepper
- Fresh Basil



Method

Preheat your Pizza Maker oven on setting.

Brush the pizza base with [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)

Top with grated mozzarella cheese.

Arrange the baby spinach, red onion, feta cheese, olives and tomato slices on the pizza.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.

Garnish with fresh Basil.