

BRINJAL PIZZAS

- 2 medium brinjals, sliced in approx 7mm to 1 cm thick rings
- +/- 150ml Sun-Dried Tomato Pesto (28 May)
- +/- 150gm organic cheddar/gouda cheese, grated
- 15-20 olives, pitted and quartered
- 2 tomatoes, halved, quartered and sliced
- Mary-Ann's Garlic & Herb Salt
- Bev's Sattvic Spice

Line a baking tray with *baking* paper (this is *not* wax paper). Place brinjal slices on baking paper/tray. Spread pesto on each brinjal slice. Sprinkle with cheese. Top with olive pieces, then tomato pieces. Sprinkle with Garlic & Herb Salt and Sattvic Spice. Bake at 180°C for 15-20 mins. Serve with a salad.

Left-overs: delicious served cold, chopped up on a rice cake.



Notes:

- *Any pizza toppings can be added e.g. spring onions, mushrooms, red peppers etc.*
- *See 9 March- How to Quarter and Pit an Olive. (Organicflexitarian by Beverley Jean Wium)*