

TWO SPARROWS *farm*



HARVEST PIZZA

on sourdough pie crust

Ingredients

- Your pre-made sourdough pizza dough
- 1 tablespoon olive oil
- 1 cup cooked quinoa
- 2-3 leaves chopped kale
- 3 pickled beets, diced
- 1 large sliced pickled red onion
- 1/2 cup feta cheese
- Salt and pepper to taste

Preparation: 20 min

Cooking: 15 min

Ready in: 40 min

Directions

1. Roll out your prepared pizza dough to make a 14" pie.
2. Sprinkle your pizza pan with a little corn meal or semolina flour.
3. Place the dough on your pan and brush with olive oil.
4. Spread cooked quinoa over your crust evenly.
5. Layer the beets, onions and kale. Sprinkle with a little salt and pepper.
6. Cook in the oven 500F for 15 minutes (or 5-7 minutes on the grill).
7. When the crust is golden take your pie out of the oven and sprinkle with feta cheese. Let cool for 5 minutes and enjoy!