Hidden Vegetable Pizza

Ingredients:

- ***1 Bazaar pizza base***
- ***1 carrot***
- ***1 celery stick***
- ***3 mushrooms***
- ***½ cup zucchini***
- ***1 onion***
- ***2 garlic cloves***
- ***760g passata***
- ***1 tsp sugar***
- ***½ tsp salt***
- ***1 tbs balsamic vinegar***
- ***1 buffalo mozzarella***
- ***1 handful fresh basil leaves***

Instructions:

1. Put the chopped veggies, onion and two garlic cloves into a food processor and blitz them until they become a thick paste that does not resemble vegetables in ANY WAY!
2. Place a large, deep frying pan over medium heat and add two tablespoons of olive oil to the pan. Add the blitzed vegetables and fry them off until they are soft and aromatic.
3. Add the passata, salt and sugar to the pan. Simmer until the sauce has reduced by about a quarter and thickened up a little.
4. Add a splash of balsamic and simmer for another five minutes.
5. Place the pizza base onto a lightly greased oven tray. Spread it with the hidden veggie sauce, then add slices of mozzarella.
6. Cook for 10-12 minutes until the cheese melts and bubbles a little bit.
7. Remove from the oven and scatter with basil leaves (or not, depending on how allergic your kids are to 'green stuff'.) Slice into wedges and serve.

Source: bestrecipes.com.au

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