



Vegetarian Turkish Pizza

Vegetarian Turkish Pizza made with Dr. Oetker Pizzaiolo Kits

6 servings



up to 25 Min.



Ingredients:

Pizza:

- 1 package Dr. Oetker Pizzaiolo Kits
- 1 cup warm water
- 2 tbsp oil
- 0.5 cup diced onion
- 1 large eggplant
- 0.5 tsp cumin
- 0.5 tsp cinnamon
- 0.5 tsp chili flakes
- 160 ml Irresistibles goat feta
- 2 tbsp Irresistibles 0% plain Greek yogurt
- 0.5 cup pomegranate arils
- 3 tbsp chopped pistachios
- 0.25 mint coarsely chopped

- 1 Preheat oven to 425F
- 2 In a large bowl, combine crust mix with warm water until well blended. Knead dough into a smooth ball, about 2-3 minutes. Cover and let rest for at least 15 minutes.
- 3 Meanwhile, heat oil in a large non-stick skillet over medium high heat. Sauté onion for 1 minute; add eggplant, cumin, cinnamon, and chili flakes and cook further 3 minutes. Stir in both pouches of pizza sauce and diced feta. Set aside to cool.
- 4 Cut dough into 6 equal pieces. On a lightly oiled surface; press or roll each piece into a rough 8-inch oval. Spread 1/6 of eggplant filling onto centre of the oval dough; leaving a 1/2 inch border. Pinch the dough together at opposite ends to create 2 tapered ends. Repeat the steps with remaining dough.
- 5 Place pizzas onto a large parchment lined baking sheet and bake for 15 minutes.
- 6 Drizzle with yogurt, and sprinkle with pomegranate arils, pistachio and mint to serve.





Dr. Oetker Canada Ltd.



© 2013 Dr. Oetker Canada Ltd. All rights reserved. www.oetker.ca Dr. Oetker Canada Ltd. 2229 Drew Road Mississauga, ON, L5S 1E5, Canada. Phone: (905) 678-1311 Fax: (905) 678-9334 Toll Free: 1- (800) 387-6939 (Canada only)