Roasted garlic & Char-Grilled Zucchini Pizza

**Equipment**
- Measuring cup
- Large Bowl
- Chopping Board
- Knife
- Baking Tray

**What to do**

1. Preheat oven 180C. Break apart the garlic (don’t peel). Toss with oil and place on an oiled tray and bake in the oven until soft and caramelised. (Can cover with foil).

2. Slice the zucchini lengthways into long slices, season and toss in a drizzle of olive oil and char grill.

3. Smear the pizza base with roasted garlic. Top with criss-cross lines of char grilled zucchini. Sprinkle with picked rosemary leaves and fresh oregano leaves.

4. Cook in a hot oven until golden and base is cooked. (About 15 mins).

**Ingredients**

4 zucchini, washed
2 bulbs of garlic
S&P
Oregano/rosemary
1 c Grated mozzarella cheese
olive oil

**From The Garden:**
Zucchini
Oregano
rosemary