

Puff Pastry Pizza

Ingredients:

1. 300 grams of room temperature puff pastry
2. 2 handfuls cherry tomatoes
3. 3 medium sized zucchini
4. 5 large mushrooms
5. Olive oil
6. Fresh 10 basil leaves
7. Herbs De Provence
8. 100 grams of feta cheese



Directions:

1. On a floured countertop, roll puff pastry until it's thin.
2. Wrap flat baking pan with aluminum foil and place rolled puff pastry on top.
3. Slice cherry tomatoes in half and drain extra tomato juice.
4. Finely chop mushrooms into slices.
5. Chop zucchini into circular slices.
6. In a bowl, mix $1\frac{1}{2}$ tablespoons of olive oil with pinch of Herbs De Provence.
7. Spill mix onto sliced vegetables and toss.
8. Drain excess and spread vegetables onto puff pastry.
9. Sprinkle with a pinch of salt and Herb De Provence over pizza.
10. Crumble feta cheese into small pieces and sprinkle on top of the vegetables.
11. Place in the oven on medium heat for 10-15 minutes until puff pastry rises and slightly changes color.
12. Serve warm.

Notes:

1. any assortment of vegetable can be used based on whatever is available in your pantry.