

## **Pizza Pasta Fermentata**

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Prep/Cook time: 25-30 minutes

Makes: 3-4 servings

Recipe:

240 grams Kaslo Sourdough Amaranth Pasta

Sauce:

1/2 cup green pepper, chopped

1 medium onion, chopped

1/2 cup mushrooms, chopped

1/4 cup olives

1 398ml can tomato sauce, unseasoned

1/2 teaspoon oregano, garlic powder, onion powder, salt

1 teaspoon Italian seasoning

Peperoni

1 cup Mozzarella cheese, shredded



Method:

1. Chop vegetables accordingly. Add 1 tbsp. coconut oil to a pan and fry onion, green pepper and mushrooms for 4-5 minutes.
2. Add tomato sauce, spices, olives and peperoni, stir on medium heat for 3 more minutes.
3. Meanwhile in a medium size pot, boil water and add Kaslo Sourdough Pasta, cook to desired firmness (5-8 minutes). Remove from heat and drain. Combine sauce with pasta.
4. Turn oven to broiler option. Put pasta in a greased ramekin or oven safe skillet, spread shredded cheese on top and put in the oven. Watch that the cheese doesn't burn, approximately 3-5 minutes.

Serve and enjoy!