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GARLIC HERB & CHEDDAR FOCACCIA WITH CHUNKY TOMATOES & ROCKET  
RECIPE

# GARLIC HERB & CHEDDAR FOCACCIA WITH CHUNKY TOMATOES & ROCKET



**COOK TIME** 30 mins  
**PREP TIME** 15 mins  
**SERVES** 4 x

GARLIC HERB AND CHEDDAR FOCACCIA WITH CHUNKY TOMATOES AND ROCKET

## INGREDIENTS

- 2 focaccia or pizza bases
- 4 Tbsp MasterFoods™ Garlic and Herb Salt
- 1 cup (100 g) grated cheddar cheese 1/2 cup (125 ml, 4fl oz.)
- 2 cups chopped tomatoes
- 1 Tbsp MasterFoods™ Herb and Garlic Salt
- 1 Tbsp Olive Oil
- 2 handfuls rocket leaves

## METHOD

1. Sprinkle the top of the focaccia or pizza base with MasterFoods™ Garlic and Herb Salt and drizzle the top with olive oil and the grated cheddar cheese.
2. Bake at 180C for 25 minutes until it's crispy.
3. Mix chopped tomatoes with more MasterFoods™ Garlic and Herb Salt and olive oil.
4. Sprinkle on the pizza and top with rocket leaves.
5. These pizzas can be made as single serves or as a great snack. Add leftover ham, seafood, or whatever flavours you prefer.

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### Source URL:

<https://www.masterfoods.co.nz/Recipes/garlic-herb-cheddar-focaccia-with-chunky-tomatoes-and-rocket>