



## Roasted Veggie and Hummus Pie

Serves 4-6

2 tbsp olive oil, divided  
454g of pizza dough  
½ cup hummus  
¼-1/2 tsp chili flakes  
½ tsp dried oregano leaves  
½ tsp garlic powder  
4 cups roasted vegetables (any combo will do)  
100g soft goat's cheese  
1 tbsp sesame seeds

Preheat oven to 375F

1. Add 1 tbsp of the olive oil to a 10" cast iron skillet.
2. Lay the pizza dough out on a lightly floured work surface and stretch into a ¼" round-ish piece. Transfer it to the cast iron skillet allowing the edges to drape over the sides.
3. Spread the hummus over the bottom of the dough and top with chili flakes, oregano and garlic powder followed by the roasted vegetables and dot with the goat's cheese.
4. Pull the edges of the dough over the top of the veggies to cover. This doesn't have to be perfect, its ok is some veggies are peaking out.
5. Brush the top with the remaining 1 tbsp olive oil and scatter the sesame seeds over the top.
6. Bake on the middle rack of the oven for 35min until the top and sides are golden brown. Remove from the oven and cool for 10min. Slice and serve.