

Pitta bread pizzas- This should feed the whole family!

Ingredients

Pack of 12 pitta breads (wholemeal or white)

Tin of chopped tomatoes

Tomato puree

Dried basil

1 clove garlic

150 g Cheddar cheese or grated mozzarella

One red pepper

One red onion

Ham, chorizo or pepperoni



Method

- Heat the oven to 200°C/180°C fan/gas 6 and place a baking sheet inside to heat up
- Tip the tinned tomatoes into a bowl. Add about two tablespoons of tomato puree, the clove of garlic (grated) and a good sprinkle of dried basil. Mix thoroughly. (You could substitute for passata with garlic and basil)
- Thinly slice the onion and pepper
- Chop the ham/chorizo/pepperoni
- Spread a good tablespoon of the tomato sauce on each pitta bread
- Add desired toppings and a good sprinkle of the cheese
- Place on the hot baking sheet and return to oven for 10 minutes until the cheese is melted and the toppings cooked

(Feel free to deviate from the suggested toppings - sweetcorn goes down well here!)

