

Pitta Pizza's

Ingredients: Serves 6

- 4 pitta breads
- 4 tbsp tomato puree
- 150g chopped tomatoes
- 1 clove of chopped garlic
- 2 tsp mixed herbs
- 50g grated cheese
- Optional Toppings
- Sweetcorn
- Ham
- Mushrooms
- Peppers

Method

1. Mix together the tomatoes, garlic, herbs and tomato puree.
2. Spread the mixture over a pitta bread using a ladle to scoop and a spoon to spread.
3. Use a set of tongs to pick up the grated cheese and sprinkle over the top of the pitta bread. Add vegetable topping of choice.
4. Cook in an oven until the cheese has melted.
5. Wait for the pitta pizza to cool.
6. Cut into slices.

