



Tuna Melt Pizza

It's time to get your chef's hat on! Cook up your very own delicious pizza at home with this tasty recipe. You'll need an adult to help you place the pizza into the oven and with chopping the onion.

You will need:

- A baking tray • A mixing bowl • A small knife and chopping board • A spoon
- A cheese grater • A tin opener • An adult to help you

Ingredients:

- A little oil • 200g plain flour • 7g packet of dried yeast • 1/4 tsp salt
 - 1 tsp sugar • 1 small red onion • 150g tinned sweetcorn (drained)
 - 120g tin of tuna (drained) • 100g cheddar cheese • 3 tbsp tomato purée
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- 1** Pre-heat the oven to 240°C / Fan 220°C / Gas Mark 9 and spread a little oil onto a baking tray.
- 2** In a bowl mix together the flour, yeast, salt and sugar, then stir in 125ml of warm water.
- 3** Knead the mixture until it is nice and smooth, then carefully stretch and press it onto the oiled baking tray until it is flat. This will be your pizze base.
- 4** Then using a small knife chop the red onion into small chunks and grate the cheddar cheese.
- 5** Using the back of a spoon spread the tomato purée onto the pizza base, then scatter on the cheddar cheese, tuna, red onion and sweetcorn.
- 6** Bake in the oven for 15-20 minutes or until the base is cooked through. Enjoy!

