



# Pitta Pizzas

(serves 6)

Preparation time = 40 mins

Cooking time = 10 mins

## Method

1. Grate all the cheese
2. Prepare toppings e.g. chop vegetables, meat etc. into small pieces. If you are having bacon or chicken cook before adding to the pizza.
3. Pour and spread some tomato passata (or chopped tomatoes or tomato puree) over each pitta ensuring the whole area is covered
4. Sprinkle some grated cheese over the base (leave a sprinkle for the end)
5. Add your chosen toppings
6. Add a sprinkle of cheese
7. Sprinkle with Italian herbs
8. Grill on a baking tray for 10 minutes or bake in an oven for 12 minutes until cheese has fully melted

## INGREDIENTS

- 6 pittas (preferably wholemeal)
- 1 carton of tomato passata, tin of chopped tomatoes or tomato puree
- 300g mature cheddar cheese
- Mixed Italian herbs

### Ideas for toppings include:

- Sliced tomatoes
- Sweetcorn
- Peppers
- Mushrooms
- Onion
- Ham
- Chicken (cooked)
- Bacon (cooked)
- Pineapple (tinned)

## EQUIPMENT

- Grater
- Chopping boards
- Sharp knives
- Tin opener (if using chopped tomatoes)
- Baking trays