

Pitta Bread Pizzas

You will need (per person)

1 pitta

A desert spoon of some tomato-ey sauce – e.g. passata or from a jar (like Dolmio) or even leftover bolognaise.

A couple of slices of cheese (I like mozzarella but you can pretty much use any cheese)

Toppings of your choice, e.g. pepperoni, sliced mushrooms, chopped peppers, spring onion, chopped ham or chicken, capers, olives....

You will also need:

A baking sheet

Method:

Put the oven on to gas 7 or electric 210.

Put the pitta on the baking sheet.

Spread over the tomato sauce nearly to the edge – don't put too much on or your pizza will go soggy (yuk!).

Add the cheese – break it up and dot it around evenly.

Add your toppings – don't add too much as it won't cook through properly.

If you have any, sprinkle over a tiny pinch of oregano. It's lovely!

Adult supervision needed for this bit: Bake your pitta pizza for about 8-10 minutes. Check to see that the cheese has melted. If it needs a bit more time, keep checking to make sure it's cooked properly, but watch that the edges of the pitta don't burn.

I like to eat my pitta pizza with a side of **Coleslaw**:

Grate 1 large carrot and measure it is a cup. Now grate or thinly slice some white, red or green cabbage so that it equals the same amount as the carrot. Put it in a bowl and add some mayonnaise (about a desert spoonful) and mix, mix, mix. You might want to add a tiny bit of grated onion or even some French mustard. Enjoy!