

# Tortilla Pizza

10 minutes preparation

10 minutes cooking

Per portion

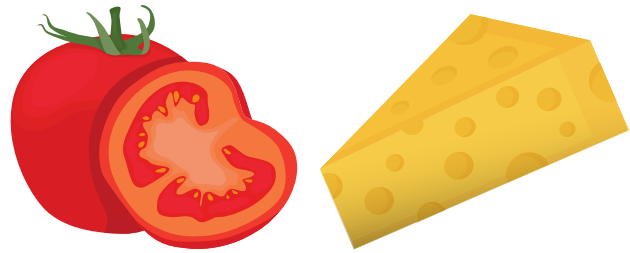


## INGREDIENTS

**40g grated cheddar cheese**

**25g tomato passata**

**1 wrap per pizza**



## METHOD

1. Lay out 1 wrap (per pizza) on a lightly greased baking tray and warm in the oven for 5 minutes at 180° C.
2. Remove from the oven but leave on the baking tray. Carefully spread the tomato passata using the back of a spoon over the wrap and make sure you go all the way to the edges.
3. Then top with the grated cheese, and the other toppings of your choice.
4. Place back in the oven for a further 10 minutes or until the cheese has melted
5. Take out of the oven and serve.

**Add additional toppings including peppers, onions, tomatoes, ham, sweetcorn or chicken**



**Always quickly fry the onions and peppers before adding to the pizza for a sweeter taste. The onions and peppers work well when thinly sliced**