

# Tasty tortilla pizza

**Ready 25-30 minutes**  
**Serves 2**

## INGREDIENTS

170g cherry tomatoes

1 tbsp tomato purée

1 garlic clove

100g mozzarella

40g pineapple chunks

20g ham, cut into small squares

Bunch of fresh/dried basil or other herbs of choice to garnish (optional)

2 wholewheat tortillas

100g spinach

100g rocket

## METHOD

- 1** | Preheat the oven to 240°C/fan 220°C/gas 9. Finely chop and chuck the cherry tomatoes and garlic into a pan. Chuck in the tomato purée, basil, and a pinch of salt and pepper.
- 2** | Simmer it for 10 minutes until thickened and dark, stirring occasionally.
- 3** | Chuck the sauce onto each tortilla.
- 4** | Chuck on the mozzarella, ham and pineapple (and any other topping of choice).
- 5** | Slide the pizza onto a baking tray and bake it for 3 minutes until slightly brown. Top with salad to serve.