

Tortilla Pizza

INGREDIENTS

- 1 wrap per pizza
- 25g tomato passata
- 40g cheddar cheese, grated
- Onion, chopped finely
- Pepper, chopped finely



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. Remove from the oven but leave on the baking tray.
2. Fry the onions and peppers in a pan with a little oil. **Frying the vegetables before adding to the pizza gives them a sweeter taste.**
3. 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.
4. Top with vegetables, grated cheese, and other toppings of your choice.
5. Place back in the oven for 10 minutes or until the cheese has melted.



TOP TIPS



Add additional toppings like mushroom, ham, sweetcorn or chicken.

Serving suggestion- serve with green or mixed salad.