



WHY WE LOVED IT

We all love pizza, but sometimes we don't have time to make the dough from scratch. Bella has discovered a really clever trick to help solve that, use pitta bread! When pitta bread is cooked it goes crispy like a pizza base and they're the perfect size for one person!

Bella's favourite pizza toppings are chorizo and cheddar, but the great thing about pizza is that you can add whatever you like to make it right for you. Olives, peppers, mushrooms, ham... the combinations are endless!

What toppings are on your favourite pizza?



MY FAMILY FAVOURITE What are you calling your recipe?

My family favourite is called: pitta pizzas

MY FAMILY MOMENT The personal story behind your recipe.

This meal is special to me because

It's really tasty

I eat this meal with

Mummy Harry

INFO:

Total time: **20 minutes**

Serves: **4**

INGREDIENTS:

4 teaspoons of tomato puree

1 chopped onion

1 handful of tomatoes

85g thinly sliced chorizo

50g grated cheddar cheese

4 pieces of pitta bread

METHOD

STEP 1

Heat your oven to 200C / 180C fan and get your baking tray ready, you can line it with baking paper if you like.

STEP 2

Spread each pitta with 1 teaspoon of tomato puree.

STEP 3

Add on your toppings! Bella likes to top her pitta pizza with tomatoes, chopped onion, chorizo and cheddar.

STEP 4

Place the pitta pizzas on a baking tray, get an adult to help place in the oven. Bake for 10 minutes, until the pittas go crispy and the cheese has melted. – Make sure you keep an eye on it so it doesn't burn!

STEP 5

If you like, scatter with basil and then serve.