

# Tortilla Pizza

## Ingredients

1 wheat tortilla wrap either white or wholemeal but not seeded

2 1/2 tbsp tomato pizza sauce or tomato puree

30 g Cheddar or mozzarella cheese grated or cubed

## Choose 3 of these toppings:

- 1 rasher of bacon cooked until crisp and crumbled over the pizza
- 1 small slice ham cut into thin strips or 1 slice of salami
- 2-3 black stoned olives, cut into rings
- 1 cherry tomato, cut into rings
- 2 cubes drained canned pineapple, cut into dice
- 1 tbsp diced red pepper
- 1 tbsp drained canned sweetcorn
- 1 spring onion, sliced
- 2 mushrooms, sliced and sauteed in a little oil
- 3-4 very thin slices courgette, brushed with a little oil before putting on pizza
- 1 tbsp grated Italian hard style cheese
- 2 sunblush tomatoes, cut into small pieces
- Fresh or dried herbs

Container to take it home in!!

1. Preheat the oven to 200c/Gas 6/Fan 180.
2. Put the tortilla wrap on a baking sheet and spread over the tomato sauce. Sprinkle over the cheese.
3. Add any toppings that you like (see suggestions above).
4. Bake for 8-9 minutes, until the cheese has melted and the base is crisp. Cut into triangles and allow cooling time before putting in your container.

