



# VEGGIE PITTA PIZZAS



**SERVINGS:**  
2



**TIME:**  
15 MINS



**DIFFICULTY:**  
EASY



**COST:**  
££££

## Ingredients:

- 1 small wholemeal pitta bread
- 1 tsp tomato puree
- 40g grated cheese
- 1 tsp sweetcorn
- 1 tsp chopped mixed pepper

## Method:

1. Preheat your oven to 200c/180c fan/gas 6
2. Use a star cookie cutter (or shape of your choice) to stamp out the pitta shapes (or keep them whole if you prefer)
3. Spread a little tomato puree onto the top of each pitta shape
4. Decorate the pitta shapes with the cheese, sweetcorn and peppers
5. Place in the oven to bake for around 8-10 minutes (watch they don't burn).

Top Tip: Swap the vegetable toppings based on what's in season.