

Recipes

Pizza faces/rainbow pizza

Cost: around 50p per pizza but less than this if a slice of bread is used rather than a wrap

1 wrap or slice of bread or pitta or muffin

Spoon of tomato puree

Selection of different coloured vegetables washed and chopped into small bite size pieces e.g. spring onion, onion, red pepper, yellow pepper, orange pepper, green pepper, courgette, olives, sweetcorn, peas, tomatoes, pineapple chunks, basil

A sprinkling of grated cheese (small handful)

1. Pre heat oven to 200°C/gas mark 5-6
2. Place your wrap on a hard surface such as a plate or chopping board
3. Squirt the tomato puree into the centre of your wrap to and use a knife to spread it around the wrap so that the surface is lightly covered.
4. Arrange your vegetables on the wrap in the shape of either a rainbow or a face or a pattern of your choice
5. One you have finished your masterpiece, cover with a light sprinkling of cheese
6. Place the wrap carefully on a baking tray and bake in the oven for around 10 minutes
7. Enjoy your pizza – it can be eaten hot or it can be left to cool down and eaten cold. Either way, it's delicious!

