

# MINI MOVIE PIZZAS

Feeds 4  
40 minutes



## GRAB

- Pack of mini pitta breads
- Toppings – sliced ham and pepperoni/sliced red onion and tinned sweetcorn/torn mozzarella and halved cherry tomatoes/grated cheddar and chopped spinach/sliced roast chicken and BBQ sauce

*Why not try using chopped anchovies or olives for a real taste of Italy?*

## GO

- 1 Preheat the oven to 150°C/300°F/Gas Mark 2.
- 2 Lightly toast the pittas in the oven on a kitchen foil-covered baking tray (foil stops the toppings baking onto the tray and becoming solid!). Toasting the pittas first helps them hold the weight of the toppings.
- 3 Remove the tray from the oven and add your chosen toppings to the pittas carefully.



*These mini pizzas are a cheaper and healthier alternative to takeaway pizzas. You can add more fresh vegetables and control the amount of sauce or cheese you are using, lowering your fat intake and adding more nutrients to your diet. This is one of my favourite sharing recipes – everyone bring an ingredient or two, get the oven or grill on and have fun creating together.*

- 4 Place the topped pittas back in the oven and bake (or put under a medium grill) until the cheese is golden and the meats are crispy.
- 5 Leave to cool down a bit, then tuck in.



Goes well with: [Homemade Garlic Bread, page 106](#), [All-in Salad, page 93](#), [Spicy Potato Wedges, page 118](#)

