

Recipe 2



TORTILLA PIZZAS

Making pizza at home is so easy if you cheat! And it's a great way to get the kids involved in creating their own toppings. Here we've gone for a mix of colourful vegetables and some ham too. Easy peasy!

Serves: 4

Done in: 20 – 30 minutes

Ingredients

- 4 tortilla wraps
- 1 tube of tomato purée
- 4 large handfuls of grated mozzarella

Toppings (optional)

- 1 small red pepper
- 1 small courgette
- ½ small can of sweetcorn in water, drained
- 4 slices of wafer thin ham



@fulltimemeals
#fulltimemeals

Method

1

Take the oven shelf racks out of the oven and then whack it on at 200C fan.

2

Place a tortilla wrap straight onto the oven shelf rack. Squeeze on some tomato purée and spread it around with the back of a spoon, leaving some space around the edge.

3

Time to add your toppings. Cut the red pepper in half, scoop the seeds out and then slice this up into strips. Slice up the courgette, and then drain the tin of sweetcorn (you only need ½ the tin). Pop the pepper and courgette slices on top of the tomato puree, sprinkle on some sweetcorn and then tear over the ham. Finally, sprinkle your pizza with a large handful of grated mozzarella.

4

Repeat these steps to make 4 pizzas.

5

Pop the oven shelf rack with the assembled pizzas into the hot oven (you may need to cook them in batches). Cook for 6-8 minutes, until the cheese is all melted and oozing, and the base is crisp. Take them out of the oven, slice up, and serve!