



Pretty speedy pizza

Want pizza in a hurry? Using a pitta or tortilla wrap as the base is an easy and delicious twist! Pizza is great sharing food for friends and family, and is an excellent way to use up any leftover vegetables in the fridge. We've used cheese, tomato and mushroom on ours but let your imagination run wild!



What you need

- 60g cheddar **cheese** (½ deck of cards)
- 4 **mushrooms**
- 2 **tomatoes**
- 2 **pitta** or **tortilla wraps**
- 2 tablespoons **tomato puree**

My recipe tools:

Chopping board
Sharp knife
Cheese grater
Oven gloves
Spatula
Spoon



What to do

1. Pre-heat the grill to a medium setting.
2. Using the knife or grater, slice or grate the cheese (depending on type used).
3. Slice the mushrooms and the tomato.
4. Place the plain pitta or wraps under the grill and toast one side for about 1-2 minutes, checking to make sure it doesn't burn.
5. Remove from the grill using oven gloves and use the spatula to place onto the chopping board, grilled sides down.
6. Spoon the tomato puree on the pitta or wrap, and use the back of the spoon to spread it evenly. Arrange your tomato and mushroom slices over the top, and top this with the cheese.
7. Place the pitta or wraps back under the grill and cook until the cheese starts to bubble and melt.
8. Remove carefully using oven gloves and serve.

Feeling creative?

- Why not try adding some chopped ham, cooked chicken or tuna.
- Try adding chopped courgette, onion, peppers or sweetcorn.
- Try using a different cheese, such as thinly sliced mozzarella.
- Why not try a Greek-style pizza pitta, using veg like spinach and feta cheese!



Love your leftovers: *pitta and tortilla both freeze well so if you aren't going to use a whole packet you can freeze them until needed.*

