

Making Pitta pizzas

Can you make pizzas (with help from mum or dad) measuring these ingredients and following these instructions.

Pitta pizzas

Ingredients	
Pitta bread (white or whole wheat)	4
Sun dried Tomato puree	4 teaspoons
Plum tomatoes	3, chopped
Ham (or chorizo, or pepperoni)	85g, diced
Cheddar cheese	50g, grated
You could add some other toppings of your choice.	



Method

1. Switch on the oven to 200C/180C (fan)
2. Collect the equipment that you will need - a bowl, a knife, a teaspoon,
3. Spread each pitta with 1 teaspoon of the tomato puree.
4. Top the pittas with the chopped tomatoes, ham and sprinkle over the cheese and any other toppings that you are adding.
5. Place on a baking tray and carefully put them in the oven ASK AN ADULT TO HELP YOU.
6. Bake for 10 minutes until the cheese has melted.
7. Serve with a green salad.
8. ENJOY 😊