Ready, Steady Cook

Fordbridge Style.

Pitta Bread Pizzas

Ingredients:

Pizza base - Pitta breads (wholemeal or white)
Pizza sauce - Tomato puree or Barbecue Sauce
Grated cheese
Toppings of choice (no pineapple please, let's be sensible!)

Method:

1.Wash your hands and make sure you have everything you need to hand. Ask an adult to turn the oven on to 160 ˚c.

2.Start by putting a tablespoon of your choice of pizza sauce onto each pitta bread, use the back of the spoon to spread the sauce evenly.

3.Once all covered, sprinkle the grated cheese onto the pitta pizza base.

4.Now it's onto the fun part – the toppings, make sure each pizza has an even amount of topping on each to ensure it cooks at the same time. (I decided to do a selection of toppings from a margarita one to an interesting version of the famous Texas BBQ!)

5.Then place all of the pizzas onto an oven tray (you may wish to use foil to stop them sticking!). From there ask your grown up to put the pizzas in the oven.

6. The pizzas should take around 15 minutes to cook, just enough time to help wash up the work surfaces. Keep an eye on the pizzas and they should be ready when the cheese is melted and the crust is golden brown.

7. Once ready, ask your adult to remove the pizzas from the oven and place them on a plate. Give them a couple of minutes to cool down, then enjoy!



Here's a picture of mine before going into the oven – they got eaten far to quickly I'm afraid for another one!