

Making Pitta Pizza

Recipe Sheet

Ingredients

4 large pitta breads
4 tbsp of passata
2 tsp mixed herbs
A variety of toppings
50g grated cheese

Equipment

Tablespoon
Teaspoon
Knife
Plate, board or a clean surface
Grill

Method

1. Spread the passata onto the pitta bread using the back of a spoon.
2. Sprinkle some herbs onto the passata.
3. Sprinkle some cheese onto the pizza.
4. Choose some toppings and put them onto the pizza.
5. Put the pizza under the grill.
6. When the cheese is bubbling and golden, the pizza is ready.