



Tortilla pizza

🕒 Prep: 10 mins 🍴 Easy 🍴 Serves 2
🕒 Cook: 8 mins

Need a quick supper for two that's ready in a flash? Use all your favourite toppings on this easy tortilla pizza, with plenty of melted mozzarella

Nutrition: per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
266	14g	6g	23g	3g	2g	11g	1.78g



Ingredients

4 tbsp passata

1 [garlic clove](#), crushed

½ tbsp [olive oil](#)

½ tsp dried herbs (mixed herbs, basil or oregano work well)

2 [plain tortillas](#)

50g grated mozzarella

6-8 slices pepperoni

6-8 [pickled jalapeño](#) slices

Method

STEP 1

Heat the oven to 220C/200C fan/gas 7.

Mix the passata, garlic, olive oil, herbs and season well. Put the tortillas onto one large baking sheet, or two smaller ones. Spread over the tomato sauce leaving a 1cm border around the edges.

Scatter with the mozzarella, add the pepperoni and jalapeños. Bake for 6-8 minutes until the edges of the tortillas are crisp and golden, and the cheese has melted and is bubbling.

Name		Date (to be returned on prior to the next food lesson)	
Costing (work out your costing's)			
Pupil Feed Back (How did you cope?)			
Parents Feedback (How was the food, prepping and clear up)			
Sibling Feedback			

Produce the meal below for your family, complete the student/parent feedback sheet and return via email or by the following lesson