



Mini pizzas

Equipment

- Chopping boards
- Knives
- Spoons
- Baking trays

Ingredients

- End-of-loaf bread crusts that would otherwise get thrown out
- Food that needs using up for the toppings (like ham, peppers or tinned sweetcorn)
- Tomatoes, chopped
- Herbs
- Grated cheese
- Salt and pepper

Method

Takes around 30 minutes.

- Heat oven to 180°C.
- Place the end-of-loaf crusts on a baking tray.
- Spread the tomatoes over the end-of-loaf bread crusts for your base.
- Create your own topping using the food you've found that needs eating up.
- Sprinkle on a few herbs and a teaspoon of grated cheese. Season with salt and pepper.
- Bake for around 15 minutes. Enjoy!