



Pitta pocket pizzas

Recipe card

Equipment

- Bowl
- Long length tongs
- Foil
- Stirring spoon
- Tin opener
- Knife
- Chopping board
- Grater

Ingredients

Serves one person

- One pitta bread
- 30g cheese
- 100g passata
- Herbs
- One teaspoon tomato puree
- Garlic powder
- Half an onion
- Half a pepper
- A handful of spinach
- Two tablespoons sweetcorn

Step one: prepare

- Mix the passata, tomato puree, herbs, and garlic powder in a bowl to make the pizza sauce.
- Dice the pepper and onions.
- Wash the spinach.
- Open and drain the tin of sweetcorn.
- Grate the cheese.

Step two: create

- Cut along one side of the pitta and gently open the pocket.
- Spread a spoonful of pizza sauce inside the pocket.
- Spread the vegetables evenly inside the pocket.
- Sprinkle a layer of cheese on top of the vegetables.

Step three: bake it

- Close the pocket and wrap it in foil.
- Use tongs to put the wrapped pitta on the coals.
- Cook for a couple of minutes, then use the tongs to turn it over.
- Cook for a couple of minutes on the other side.

Step four: serve and enjoy

- Use the tongs to take the wrapped pitta out of the fire.
- Rest it on a non-plastic surface for a minute.
- Carefully unwrap the pitta pocket pizza, and tuck in!
- Extinguish the fire and clean up.