

Bread Crust Pizza's

Ingredients

Makes 6

Crusts from the end of a loaf of bread

Tomatoes

1 tbsp Tomato puree

1 Garlic clove

Chopped herbs

Leftover vegetables/ham/chicken etc.

Grated cheese

Pepper to season

Equipment

Chopping board

Chopping knife

Baking tray

Grater

Mixing bowl

Mixing spoon

Method

1. Heat the oven to 180 degrees C.
2. Place the crusts onto the baking tray
3. Mix the tomato puree, garlic and chopped tomatoes together and spread onto your bread.
4. Create your own toppings with leftover vegetables in your fridge/cupboard. Sprinkle over the grated cheese.
5. Sprinkle on the herbs (fresh or dried), and season with pepper.
6. Bake for around 10-15 minutes until crispy and the cheese has melted.
7. Enjoy!