

TORTILLA PIZZA



INGREDIENTS

- 1 tortilla pizza
- 2 tbsp passata
- Diced Onion, Pepper, Mushrooms
- 60g Cooked Chicken
- 30g Cheese
- Mixed Herbs
- Olive Oil

METHOD

- Place the tortilla on a baking sheet and add 2 tbsp of passata to cover the centre.
- Add the diced onion, peppers, mushrooms evenly dispersed around the tortilla. Add the chicken on top (or any toppings of your choice!)
- Top with some cheese, a sprinkle of mixed herbs, salt, pepper and a drizzle of oil.
- Bake in the oven at 200°C for 6-8 minutes until the cheese has melted and tortilla crisp'd along the edges.

