



## PITA BREAD PIZZA

<b>EQUIPMENT</b>	<b>INGREDIENTS</b>
Chopping board	1 large or 2 small pita bread
Cloth or tea towel	$\frac{1}{2}$ cup passata or pizza sauce
Small Cook's knife	Chopped fresh herbs
Measuring cups	1 garlic clove peeled and finely chopped
Dessert spoon	1 cup grated cheese
Small bowl	1 cup thinly sliced vegetable (capsicum, zucchini, mushroom)
Baking tray and baking paper	Optional- substitute veg with any of your favourite ingredients (potato, pumpkin, eggplant, cauliflower, broccoli)
Oven Mitt	

## METHOD

1. Ask an adult to preheat oven to 200°C (180 with the fan on).
2. Prepare vegetables and herbs as instructed in the ingredients list and place in small bowl.
2. Place pita bread onto a baking tray lined with baking paper.
3. Using the back of a dessertspoon, spread tomato pasta sauce over the base of pita bread.
4. Arrange sliced vegetables and herbs evenly all the way to the edge of pita.
5. Sprinkle grated cheese on top.
6. Using oven mitt, place pizza in the preheated oven for 15-20 minutes or until golden and cooked. Ask an adult to help with this step.
7. Clean the bench and wash the dishes whilst the food is cooking.
8. Ask an adult to get cooked pizza out of the oven, let cool slightly and enjoy!