

## Quick and easy perfect pizza

### Ingredients

2 English muffins, wraps, thins, pitta bread, naan bread, crumpets or ¼ French stick  
4 teaspoons tomato purée or tomato pasta sauce  
1 green, red, orange, or yellow pepper, halved, deseeded and chopped  
2 spring onions, chopped  
2 tablespoons sweetcorn (canned/frozen)  
1 handful of basil leaves, chopped  
or 1 teaspoon dried basil/mixed herbs  
60g Cheddar cheese, grated



### Equipment

Bread knife, chopping board, measuring spoons, kitchen scissors, grater, baking tray, oven gloves.

### Method

1. Pre-heat the oven to 200C/gas mark 6.
2. Cut the two muffins in half, if using, and rest them on the chopping board.
3. Add a teaspoon of tomato purée to your choice of pizza base. Spread it evenly over the base with the back of the spoon.
4. Arrange the chopped pepper and spring onions over the bases.
5. Sprinkle over the sweetcorn, basil leaves and cheese.
6. Place the pizzas on the baking tray. Use oven gloves to place the baking tray in the oven.
7. Cook for approximately 7-10 minutes, until the cheese bubbles and browns.
8. Remove from the oven using the oven gloves and serve.

### Top tips

- Use wholemeal versions of the base.
- Try different vegetable toppings such as sliced mushrooms, chopped cherry tomatoes, sliced courgettes, canned tuna, cooked ham or cooked chicken.
- Serve with a colorful salad.

