

MINI TORTILLA PIZZAS

Ingredients

- wraps
- tomato puree or pizza sauce
- cheese
- toppings – olives, ham, pepperoni, diced peppers, sweetcorn, red onion, tuna, mushrooms, chicken, cherry tomatoes, basil etc



Directions

1. Lay the wraps out on a chopping board and using a round biscuit cutter or cup, cut out circles and push them into a non stick muffin or bun tin (the circles should be slightly bigger than the holes, so you don't lose your topping!)
2. Top each base with a spoonful of pizza sauce or tomato puree and spread out
3. Choose your toppings and arrange on top of the tomato sauce
4. Top with grated cheese
5. Bake at 200c for 10-12 minutes or until cheese has melted and browned

Swap it out: This recipe is so easy for little hands to make and you can let them choose their own ingredients. There are lots of different choices for the tortilla, then you can add what ever toppings you like and try out cheddar, mozeralla or whatever else you like for the cheese. The flavour combinations are endless!

PREPARATION: 10 MINS

COOKING: 10-12 MINS

OVEN TEMP: 200C

MAKES: AS MANY AS YOU LIKE!