

MINI PESTO PIZZA

You may have a lot of these ingredients at home already. You can make these for your lunch or evening meal. Top with pesto or tomato purée then add your favourite toppings.

INGREDIENTS:

- 4 heaped teaspoons **pesto**
- 4 tablespoons peas, thawed
- 12 ripe cherry tomatoes
- 50g hard **cheese**
- 4 wholemeal pitta **breads** or small **flatbreads**

Other toppings to try:

Sun-dried tomato paste (instead of pesto), tinned sweetcorn, chopped peppers, **mozzarella**, olives

EQUIPMENT:

- Tin foil
- Baking tray
- Table knife
- Grater
- Chopping board
- Tablespoon
- Teaspoon

*Allergens in **bold**

Makes 4

Skills: grating, cutting, measuring

Takes 15-20 minutes to make and 12 minutes to cook

2



Spread 1 teaspoon of pesto (or sundried tomato paste) over each pitta, leaving a little border around the outside.

3



Sprinkle 1 tablespoon of peas over each pitta.

4



Cut the tomatoes in half using the bridge-cutting technique. Hold the food between thumb and finger on one hand to make a bridge. Hold a small table knife in the other hand, put the blade under the bridge and cut downwards through the tomato.

1



Preheat the oven to 180°C. Line a baking tray with a piece of tin foil. Put the pitta breads or small flatbreads on a baking tray.



5



Put 6 tomato halves on top of each pitta.

6



Grate the cheese. Hold the grater firmly at the top and push it down on to a solid surface, like a chopping board or worktop. Hold the food comfortably in your hand and keep your fingers away from the grater teeth, as they're sharp. Slide the food up and down over the teeth, without rushing. Stop grating when you get towards the end of the food.

7



Sprinkle the grated cheese over the top of the pittas.

9



8



Using oven gloves, put the tray into the oven and cook for 10 minutes until golden. Remove from the oven using oven gloves and leave to cool slightly before eating.



WELL DONE!



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