



MIXER'S FUNNY FACE PIZZAS



SERVES 4



INGREDIENTS

- 2 teaspoons olive oil
- 2 cloves garlic, finely diced
- 1 x 400g can plum tomatoes
- 1 teaspoon dried oregano or mixed Italian herbs
- 2 teaspoons tomato purée
- 4 wholemeal soft tortilla wraps
- Low-fat cheddar, grated or mozzarella cheese
- Extra veggies for your funny faces like black olives, spinach leaves, sliced boiled eggs, sweetcorn, sliced peppers, cherry tomatoes, pieces of broccoli or mushrooms

EQUIPMENT

- chopping board • knife • 2 baking trays •
- saucepan • wooden spoon • oven gloves •
- teaspoon • fork • washed hands! •

1 Ask an adult to preheat the oven to 220°C/ Fan 200°C. Then ask them to put two large baking trays in the oven.

2 Put the olive oil and garlic into a cold saucepan and ask an adult to place it over a low-medium heat to warm for 1-2 minutes. Then add the tomatoes, herbs and tomato purée and mix together well, breaking up the tomatoes with a fork.

3 Increase the heat and bring the mixture to the boil so that it's bubbling. Then reduce the temperature and leave to simmer for 5-7 minutes. Use a fork to break up any remaining large pieces of tomato.



4



5



Place the tortillas on a clean, dry surface. The tortillas will form the base of the pizza.

Spoon about 3 tablespoons of the tomato sauce onto each tortilla, and use the back of the spoon to evenly coat the tortillas, leaving a 2cm edge for the crust.

You can make loads of different funny faces – see the next page for more ideas!

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6 DECORATE YOUR PIZZA!

If you are using cheese, grate a little low-fat cheddar or mozzarella on top. Make a funny face using different tasty vegetables.

7

Ask an adult to remove the baking trays from the oven, transfer the pizzas onto the trays and place them back into the oven. Cook for 5–10 minutes, until the cheese has melted and the crusts are golden.

When done, ask an adult to get them out of the oven. Leave to cool for a few minutes. Enjoy your funny face pizza!

FUNNY FACES



SPOOKY HALLOWEEN!



THEMED



You can make loads of different funny faces!

- Hair:** spinach leaves, tuna chunks, sweetcorn, sliced pepper, sliced carrots or rocket
- Eyes:** olives or cherry tomatoes
- Nose:** a piece of broccoli, a slice of mushroom or half a cherry tomato
- Mouth:** a slice of pepper, sweetcorn for teeth or a row of olives
- Extras:** extra pieces for ears, some broccoli for a beard, sweetcorn for freckles

Perfect for themed parties.
What funny face will you make?



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