



**SIL
School
Food**

School Improvement
Liverpool

Rainbow pizza

Ingredients

- 4 flatbreads/pittas/wraps
- 1 bag mozzarella (or 100g cheddar cheese)
- Olive oil spray (optional)

For the sauce:

- ½ tsp garlic
- Handful fresh torn basil/1 tsp dried basil
- 1 tsp oregano
- ½ tsp paprika
- 2 tbsp. tomato puree
- 150ml passata

Toppings:

- Red onion
- Cherry tomatoes
- Orange pepper
- Sweetcorn
- Broccoli (you can choose whatever you like as your rainbow colours!)

Equipment

- Knife
- Chopping board
- Oven
- Oven tray
- Grater
- Measuring spoons
- Measuring jug

Method

1. If you are using mozzarella, pop it in the freezer for 10 minutes whilst you make the tomato sauce.
2. Mix all the ingredients together in any order to make the tomato sauce, make sure you are measuring out as accurately as you can.
3. Cut the flatbreads/pittas/wraps in half to make crescent/semi-circle shapes. Spread about 2 tbsp. of tomato sauce all over, use the back of the spoon to spread it out.
4. Then grate the chilled mozzarella/cheddar and sprinkle this all over the top.
5. Next, prepare your toppings. Make them all nice and small and a similar size so they cook at the same time.
6. Then, make a rainbow pattern on your flatbread pizza! (Red round the top, followed by orange, yellow, green and purple in the centre at the bottom)
7. Spray with olive oil to help the pizza crisp up and pop it in the oven for 10-15 minutes.
8. Enjoy your yummy, healthy, rainbow pizza!

