

# Pitta pizzas

## Ingredients



**Remember:** wonky or overripe ingredients are just as tasty — and using them up means less food waste!



**Wholemeal  
pitta bread**



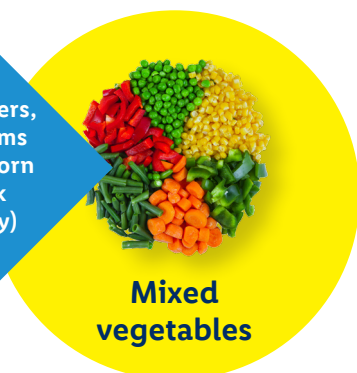
**A dollop of  
tomato passata  
per pitta bread**



**Mozzarella  
cheese**



Red peppers,  
mushrooms  
or sweetcorn  
all work  
perfectly)



**Mixed  
vegetables**



**Dried  
oregano**

## Instructions



**Did you know?** Oregano isn't just a tasty herb — it's been used as a natural medicine for thousands of years!

- 1.** Heat your grill to high and lay the pittas on a baking tray
- 2.** Spoon passata onto each pitta and spread it nearly to the edges like a pizza base
- 3.** Tear over the mozzarella and add whatever veg toppings you like
- 4.** Sprinkle with oregano and slide under the grill for 4–5 minutes until bubbling and golden at the edges
- 5.** Leave to cool for a minute, then tuck in!

