

# Pizza Toast

## Ingredients

- ½ yellow pepper
- 1 spring onion
- 1 mushroom
- 40g hard cheese, e.g. Cheddar, Edam, Gruyere
- 2 slices bread (or a bagel or a piece of French stick sliced in half)
- 2 x 15ml spoons tomato puree
- ½ x 5ml spoon mixed herbs



## Equipment

Chopping board, knife, grater, fish slice, measuring spoons, spoon.

## Method

1. Preheat the oven 180 degrees/ Gas mark 4
2. Slice bread in half if needed.
3. Grate the cheese and prepare the rest of your toppings.
4. Place the bread on the baking tray.
5. Spread the tomato sauce over the bread using the back of the spoon.
6. Sprinkle on the cheese, taking care not to spill any onto the baking tray.
7. Arrange the rest of your toppings evenly across the bread and finish with a sprinkling of herbs.
8. Bake for 10 minutes until the cheese is golden.
9. Leave to cool on the baking tray.

## **Top tips**

- Why not add cooked chicken or canned tuna?
- Add a spoon of pickle or chutney for extra bite.
- Try different types of cheese or different toppings, e.g. tuna and sweetcorn, sliced tomatoes, olives, pesto.

## **Food skills**

- Weigh.
- Measure.
- Slice.
- Grate.
- Spread.
- Grill.