

Crumpet Pizzas



Ingredients

- 6 crumpets
- 4 tbsp passata
- 4 tbsp ketchup
- ½ tsp dried [oregano](#)
- toppings of your choice (peppers, cherry tomatoes, red onion, sweetcorn, olives, ham and basil all work well)
- 75g cheddar cheese , grated

Method

• STEP 1

Heat the grill to high. Lightly toast the crumpets in a [toaster](#) or under the grill. Meanwhile, mix the passata, ketchup and oregano together in a bowl. Season. Chop your chosen toppings into small pieces – young children can tear basil, or chop soft veg in a cup using safety scissors.

• STEP 2

Line a [baking tray](#) with foil. Spread the sauce over the crumpets, then top with the veg and cheese. Arrange on the tray and grill for 3-4 mins, until the cheese is golden and bubbling. Leave to cool slightly before eating.

<https://www.bbcgoodfood.com/recipes/crumpet-pizzas>