

10th September 2021



TORTILLA PIZZA WITH PARMA HAM

PREPARATION TIME:

Less than 30 mins

COOKING TIME:

10 - 30 mins

SERVES:

2

INGREDIENTS

- 2 large Corn/Wheat Tortillas
- 180g Tinned Chopped Tomatoes
- 1 tbs Tomato Puree
- 2 Sprigs Oregano
- 1 Garlic Clove, grated
- Salt and Pepper
- 2 Mushrooms, finely sliced
- 2 Small Courgettes
- 30g Pitted Black Olives
- 3 Salted Anchovies
- 2 tsp Baby Capers
- 6 Sun-blushed Tomatoes, halved
- 3 Slices Parma Ham
- 4 Slices Reduced-fat Salami
- 100g Half-fat Mozzarella
- 10g Parmesan
- Small handful of Basil and Rocket

What a brilliant idea – baking tortillas to use as pizza bases. A quick and easy supper on the table in less than half an hour. Result!

Equipment : You will need 2x Baking Trays as well.

METHOD

Preheat the oven to 170C/150C Fan/Gas 3 1/2.

Place the tortillas on two baking trays and bake for 5 minutes, or until crisp, but not coloured. Remove the tortillas from the oven and increase the oven temperature to 200C/180C Fan/Gas 6.

Mix together the tinned tomatoes, tomato puree, oregano and garlic. Season to taste and stir well. Spread between the tortillas, finishing with the mozzarella and a final scattering of Parmesan.

Bake for 10-12 minutes, or until the cheese has melted and started to turn golden-brown. Cut the pizzas into wedges and scatter over the basil and rocket leaves to serve.