

# Easy Pizzas

## Ingredients

To make 2 pizzas you will need:

- 1 onion
- 2 cloves of garlic
- 2 tablespoons of olive oil
- 400g (14oz) can of chopped tomatoes
- Half a teaspoon of dried mixed herbs
- A pinch of salt and of ground black pepper
- 1 ciabatta bread
- 250g (9oz) mozzarella cheese
- Pizza toppings, such as:
  - Ham, olives, pepperoni, salami, little tomatoes
  - 2 tablespoons of grated Parmesan cheese
- A large baking tray



## Method

1. Heat your oven to 200°C / 400°F, gas mark 6 in step 5.
2. Cut off the ends of the onion. Peel off the skin, then cut the onion in half and slice it. Peel the garlic cloves, then crush them.
3. Stir the onion and garlic as they cook.
4. Put the oil, onion, and garlic into a frying pan. Gently cook them on a low heat for 5 minutes, or until they are soft.
5. Add the chopped tomatoes, herbs, salt and pepper and stir them in. Turn up the heat and cook the mixture until it boils.
6. Keep stirring the mixture to stop it from sticking
7. Turn the heat down to medium. Then cook the mixture for about 10 minutes, or until most of the liquid has gone.
8. Take the pan off the heat and leave the mixture to cool for 10-15 minutes. Meanwhile, turn on your oven.
9. Put the bread onto a chopping board and cut it in half along its length put both halves onto a baking tray.
10. Spread each piece of bread with the tomato mixture. Thinly slice the mozzarella cheese, then lay the slices on top.
11. Add any toppings that you want, then sprinkle grated parmesan cheese on top. Bake the pizzas for about 15 minutes.
12. Lift the pizzas out of the oven and let them cool for 5 minutes. Cut them into pieces and eat them straight away.

Michelle McCormack – Aged 15