

# Fernhill Flatbread Pizzas



## Tomato Sauce

Tin of Tomatoes

Garlic

Splash of vinegar

Teaspoon of sugar

Dried herbs of choice (eg.basil,oregano,mixed)

## Ingredients

Tortilla wrap

Vegetables of choice (peppers, mushrooms, onions, sweetcorn, tomatoes)

Toppings of choice (salami, ham, chicken, tuna, olives)

Cheese (mozzarella and cheddar)

## Method

Heat the oven to medium hot oven (gas mark 4, 200C)

Put all the sauce ingredients into a pan.

(A medium-sized saucepan with a heavy bottom is best as

the sauce will 'spurt' & bubble as it is cooking).

Fill the tomato tin with water & add to pan.

Stir everything together & cook on a medium high heat. Once it is thick & the water has evaporated, the sauce is ready (this takes about half an hour).

Add some fresh herbs, if you like.

OR use a jar of ready made pasta sauce instead!

While the sauce is cooking, prepare your vegetables. Try & chop the vegetables quite small (about the size of a penny) so that they cook quickly.

You could use cooked, peeled peppers or cooked veg from the deli counter.

Place your tortilla on a flat baking sheet.

When the sauce has cooled a little, spread over the tortilla. Leave a little gap around the edge.

Arrange your vegetables over the sauce, followed by your choices of topping.

Finally, sprinkle with cheese.

Bake in the oven for 5-10 minutes or until the cheese has melted.

