

Pork Pitta Pizza

Ingredients

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| 1 tbsp sunflower oil | 2 pitta breads |
| 1 garlic clove, crushed | 2 tbsp tomato salsa |
| 30g onion, diced | 60g mozzarella cheese |
| 80g red bell pepper, diced | 60g cheddar cheese |
| 40g lean pork mince | |

Method

1. Preheat oven to 200°C/180°C Fan/390°F/Gas 5.
2. Combine the oil, pork, chilli flakes, garlic, onion and pepper in a non-stick frying pan and fry until cooked.
3. Place the pittas on a baking tray and cover with the pork mixture.
4. Spread 1 tablespoon of the tomato salsa and half of the cheese on top of each of the pittas.
5. Bake for 5-8 minutes until the cheese is bubbly.

Serves
2

