

Poppy's 'pizzas'

Serves two

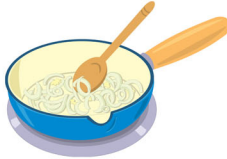
- 1 onion
- 2 cloves of garlic
- 2 tablespoons of olive oil
- 400g (14oz) can of chopped tomatoes
- half a teaspoon of dried mixed herbs
- salt and ground black pepper
- 1 ciabatta bread
- 250g (9oz) mozzarella cheese
- 2 tablespoons of grated Parmesan cheese
- a selection of toppings such as ham, olives, pepperoni, salami, cherry tomatoes

* Heat your oven to 200°C, 400°F, gas mark 6.

🍴 Eat straight away.



1. Cut the top and bottom off the onion and peel the skin off it. Cut it in half and slice it. Peel the garlic cloves and crush them.



2. Heat the oil in a frying pan. Gently cook the garlic and onion, for five minutes, or until they are soft, stirring once or twice.



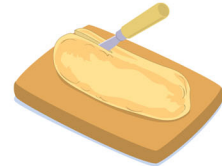
3. Add the tomatoes, the dried herbs and some salt and pepper. Turn up the heat and bring the mixture to the boil.



4. Turn the heat down to medium and let the mixture cook for about ten minutes, or until most of the liquid has gone.



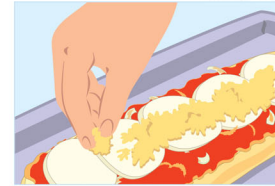
5. Take the frying pan off the heat. Leave the mixture to cool for 10-15 minutes. Meanwhile, turn on your oven to heat up.



6. Put the bread onto a chopping board and cut it in half lengthways. Put the two halves onto a large baking sheet.



7. Spread each piece of bread with the topping. Slice the mozzarella cheese as finely as you can and lay the slices on top.



8. Add any other toppings you want, then sprinkle Parmesan cheese on top. Bake the 'pizzas' for about 15 minutes.



9. Take the baking sheet out of the oven and let the 'pizzas' cool for five minutes. Cut each half into pieces, to make it easier to eat.

Try one with cheese, pepperoni and olives.

