



## Pizza

A ready made pizza base covered in a delicious tomato sauce and topped with your favourite ingredients. You can of course make your own base and use in this recipe!

**Serves** : 2  
**Preparation Time** : 30 minutes  
**Cooking Time** : 15 - 25 minutes

### Ingredients

1 large ready made pizza base (or a home made one)  
1 onion, finely chopped  
1 clove garlic, minced  
1 tin chopped tomatoes  
1 tbsp olive oil  
salt and pepper to taste

Toppings of your choice:  
e.g. chopped red and green peppers  
olives  
sliced red onions  
sliced mushrooms  
mozzarella cheese  
grated cheddar cheese  
salami  
chillies

### Herbs & Spices

2 tsp Pizza Topping Mix

### Cooking Instructions

Preheat oven as directed for your chosen pizza base. Place the pizza base on a metal baking tray.

In a heavy based pan, heat the oil and gently fry the onion and garlic until soft. Add the pizza herbs and the tinned tomatoes and allow to simmer gently for 20 minutes. Take care that the sauce doesn't boil dry in this period. Add a little water this happens. Once the tomatoes have simmered and reduced, mash with a fork (or blend) and season to taste with salt and pepper.

Spread over the pizza base (any excess sauce can be frozen). Add your chosen toppings, starting with meat (if using), followed by any vegetables and finally a cheese layer. If desired sprinkle more pizza herbs over the top of the finished pizza.

Place in the oven for 15 - 25 minutes (actual time will depend on your chosen base and your chosen topping). When cooked any cheese should be melted and starting to bubble and the base crisp and cooked through.