

## Fakeaway Pizza and Wedges

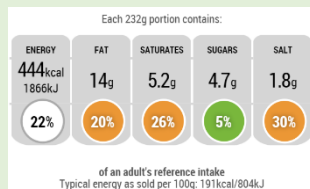


**Serves:** 2

**Preparation Time:** 10 minutes

**Cooking Time:** 40 minutes

**Cost:** 56p per portion



### Ingredients

- 2 Wholemeal pitta bread
- 2 tbsp Passata
- 15g (6 slices) Pepperoni
- 40g Fresh mozzarella
- 1g Dried basil
- 2 large baking potatoes
- 1 tbsp Olive oil
- 1g Salt
- 1g Pepper



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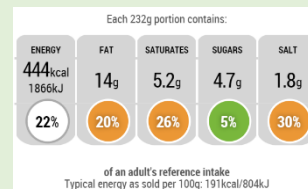


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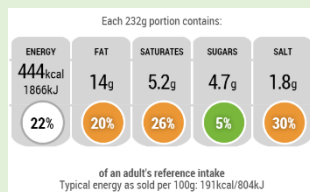


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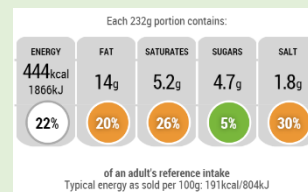


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## Method

Set the oven at 180°.

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Cut potato into wedges (leave skin on), place on baking tray, toss in olive oil and salt/pepper. Cook in the oven for approximately 40 minutes, turning half way.

Spoon and spread 1 tbsp of passata on top of each pitta.

Thinly slice the mozzarella and layer on top of the passata.


Add on the pepperoni and sprinkle with dried basil.

Place in oven for 8mins.

**Serve with your choice of salad leaves, a corn on the cob and maybe add peppers and mushrooms to the toppings.**

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