**Easy pizza wrap recipe**

Ingredients

* Tortilla wraps
* Tomato puree
* Cheese e.g. grated cheddar or mozzarella
* Chopped vegetables of your choice e.g. sweetcorn, onion, peppers
* Olive oil

   

Equipment

* Baking tray
* Chopping board
* Knife
* Spoon
* Pastry brush
* Oven gloves

***Next time, why not try adding cooked meat too?***

**Method**

1. With an adult, wash and dry your hands thoroughly and preheat your oven to 200 degrees.
2. Using a pastry brush, coat your baking in a thin layer of olive oil (this is so your wrap doesn’t stick) and place the wrap on top. Then spread a little oil all over the wrap too.
3. Then, squeeze some of the tomato puree in the middle of the wrap and spread it all over using a spoon, being careful to NOT go right to the edge so that you leave a crust for your pizza. You have now made a base ready for your toppings!
4. With an adult, very carefully chop any vegetables you would like on your pizza using a knife and chopping board into small, bite size pieces and sprinkle them all over the wrap.
5. Next, tear the mozzarella using your fingers and place it evenly onto your pizza, if you are using grated cheddar, you can simply sprinkle this evenly on top too.
6. When you are happy with how your pizza looks, using oven gloves and adult supervision, carefully put the baking tray with your pizza on it in the oven for approximately 5-10 minutes, or until the cheese has melted and the pizza crust is golden brown.
7. Finally, turn off the oven while your pizza cools for 2 minutes, then carefully cut into pieces and enjoy!