



pitta pizza



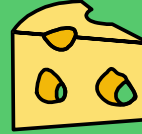
ingredients



pitta bread



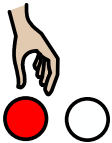
tomato puree



cheese



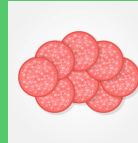
Choose your toppings



choose



pepper



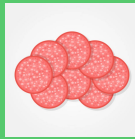
pepperoni



onion



vegan



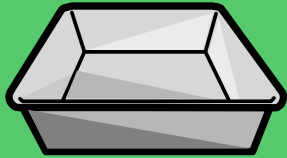
pepperoni



Sweetcorn



cooking equipment



baking tray



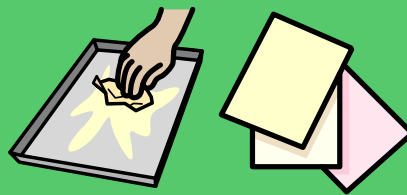
spoon



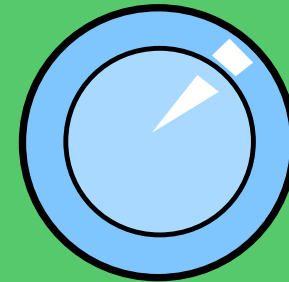
knife



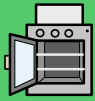
scissors



grease proof paper



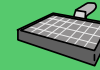
plate



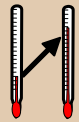
Oven



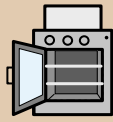
Air fryer



Grill



Preheat the oven to



Mark

4

180°C (350°F/Gas

4).



turn on



Air fryer



at

360°F/182°C



preheat the grill to a



medium



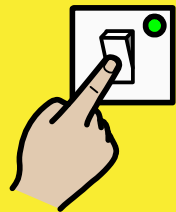
setting, then



grill

56

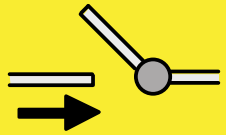
for 5-6 minutes



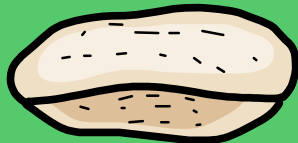
turn on



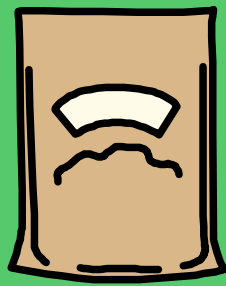
cooking equipment



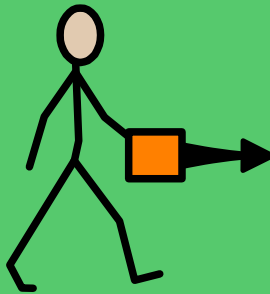
open




pitta bread



packet



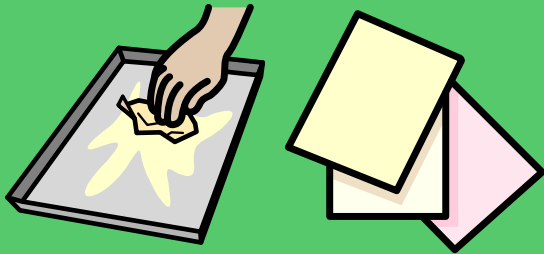
take



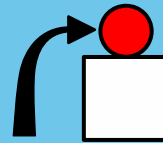
one



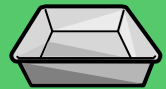
put



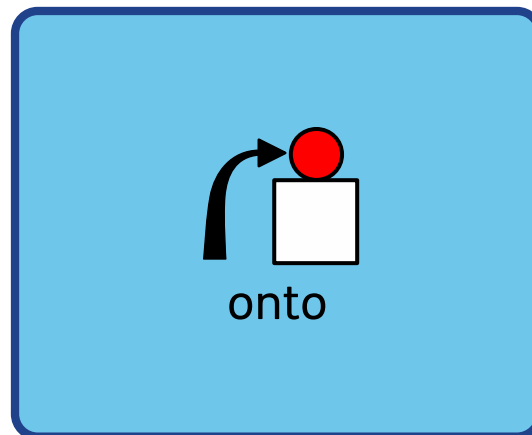
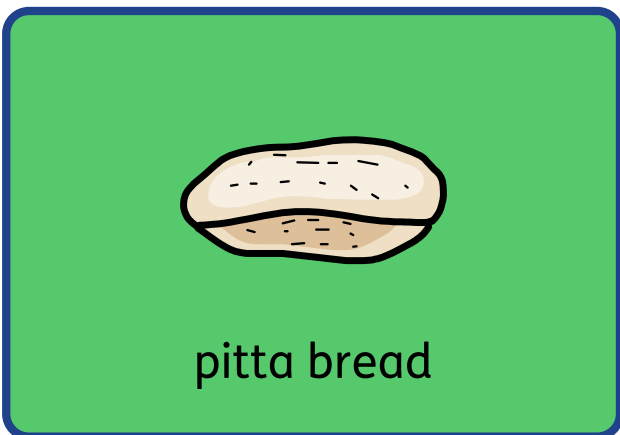
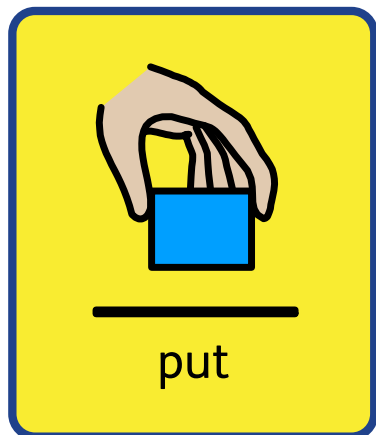
grease proof paper



onto

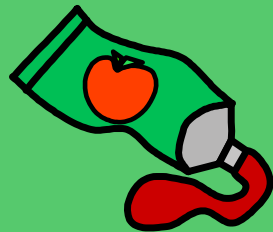


baking tray

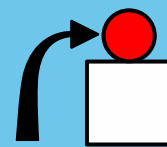




spread



tomato puree



onto the



pitta

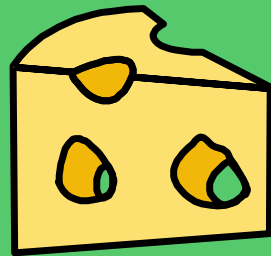


© dreamstime.com

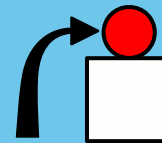
ID 141767007 © Ilona75



sprinkle




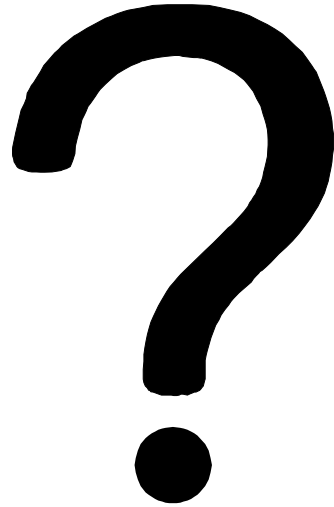
cheese




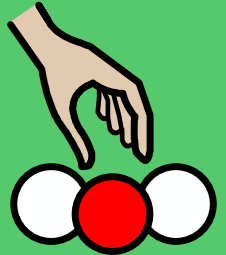
onto the



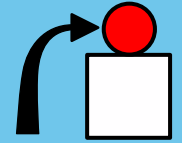
puree



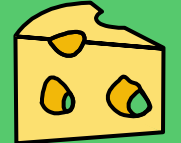
put



your chosen ingredient



onto



the cheese



caution



very hot



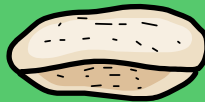
wear



oven gloves



put

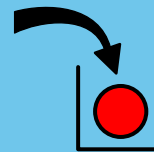


pitta

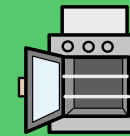


pizza

your



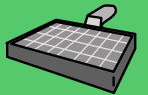
into



the oven



/ air fryer



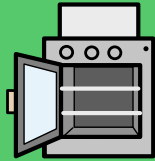
/ grill



cooking



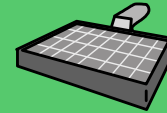
instructions



Oven



Air fryer



Grill

7 minutes - 10 minutes

5 minutes

3 minutes - 5 minutes



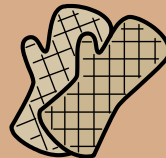
caution



very hot



wear



oven gloves

to



remove

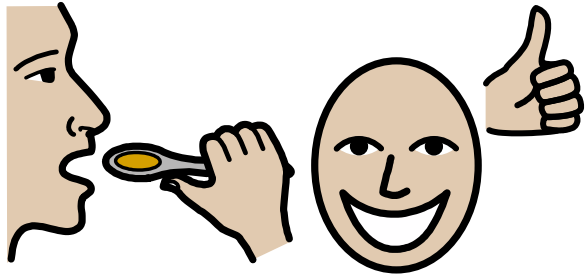


1

once



cooked



Enjoy