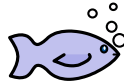




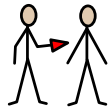
Rainbow



fish



Pizza



What you will need:

4



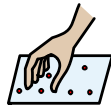
* 4 Pitta bread



* 150g tomato sauce



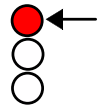
* Grated cheese



* Selection of coloured



veg to



top



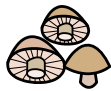
* Peppers



* Sweetcorn



* Tomatoes



* Mushrooms



* Broccoli



* Onions

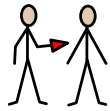
+



Plus a little

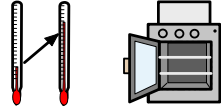


olive oil



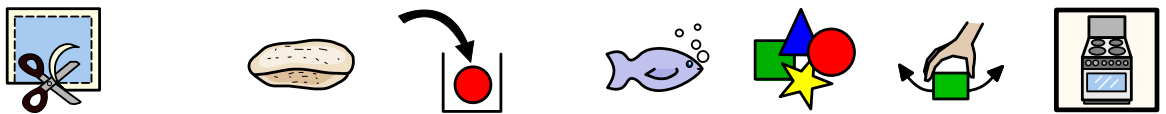
What you need to do:

1

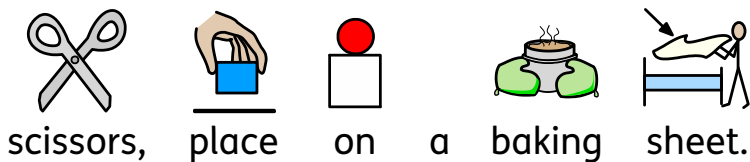


1. Pre heat oven 180c

2



2. Trim the pitta into a fish shape using kitchen

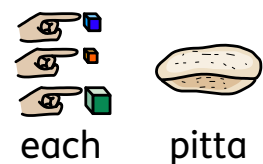


scissors, place on a baking sheet.

3



3. Spread a heaped table spoon of tomato sauce on



each pitta

4



4. Sprinkle the grated cheese over the tomato sauce

5

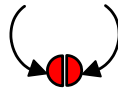
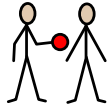


5 Carefully chop your vegetables into little pieces



using a children's knife

6

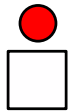


6. Add the vegetables to your pizza's make it as



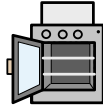
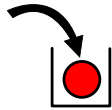
colourful as possible

7

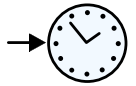


7. Drizzle the olive oil over the pizza's

8

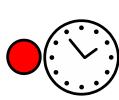


8. Put into the oven and bake for 1-12 minutes



until bubbling and golden brown

9



9. Allow to cool before eating.

1
1.



2
2.



3
3.



4
4.



5
5.



6
6.

