



Pepper



Pizza



Recipe



Ingredients:

4



4 tomatoes

1



garlic



clove



1tsp sugar



1tsp Italian



herbs

1



tin



chopped



tomatoes



2tbsp olive oil

2



2 bell peppers

1




mozzarella

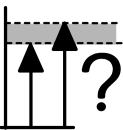


ball





# Making the pizza sauce:


1.  Peel the tomatoes


2.  Roughly chop the tomatoes


3.  Put the olive oil into a pan

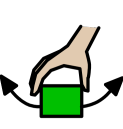
4.  Peel and crush the garlic into the pan

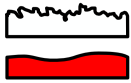
5.  Simmer on a low heat for 2 to 3 minutes

6.  Add the chopped tomatoes and simmer for 4 to 6 minutes

7.  Add the tinned tomatoes

8.  Add the sugar and herbs then simmer for 15 to 20 minutes

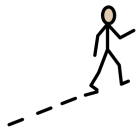
9.  Use a potato masher or a food processor to make the sauce



smooth

10

10.

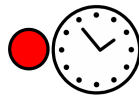


Leave

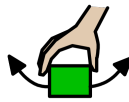
to



cool







before




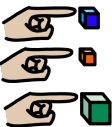






using



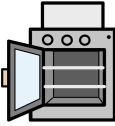



## Making the pepper pizzas:

- 1**  Turn the oven on to 180°C
- 2**  Chop the peppers into thirds or halves
- 3**  Place peppers onto a baking tray
- 4**  Pour a little olive oil on the peppers
- 5**  Sprinkle on some pepper
- 6**  Open the mozzarella carefully over the sink
- 7**  Chop the mozzarella into slices
- 8**  Spoon a little tomato sauce into each pepper

9.  Place  mozzarella  in  each  pepper

10.  Add  extra  toppings

11.  Place  in  oven  for 15 minutes



