

## Easy pizza

**With pita bread in your pantry, you can make variations of this recipe using whatever vegies you have on hand.**

**Serves 2 adults (1 pizza each) and 2 children (½ pizza each)**

**Preparation time:** 5 mins

**Cooking time:** 10 mins

3 wholemeal 20 cm Lebanese pita breads  
¼ cup tomato paste  
½ cup canned kidney beans, drained and rinsed  
½ red capsicum, thinly sliced  
6 button mushrooms, thinly sliced  
½ cup diced fresh or tinned pineapple  
1 tomato, thinly sliced  
½ cup mozzarella cheese, grated  
1 handful fresh parsley to garnish

1. Preheat oven to 200°C.
2. Place bread onto oven trays and spread with tomato paste. Arrange all other ingredients over the bread. Top with cheese.
3. Bake in preheated oven for 10 minutes or until golden.
4. Remove from oven, and allow to cool slightly. Top with fresh parsley and cut into wedges and serve.

If your kids really love this easy pizza, you might want to increase the recipe amounts next time you make it. This way, you can give them a few more slices, or have some left over for lunch the next day.



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**Last updated or reviewed**

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