



Cheesy Rainbow Pizza

It's time to get your chef's hat on! Cook up your very own delicious pizza at home with this tasty recipe. You'll need an adult to help you place the pizza into the oven and with chopping the peppers.

You will need:

- A baking tray • A mixing bowl • A small knife and chopping board • A spoon
- A cheese grater • An adult to help you

Ingredients:

- A little oil • 200g plain flour • 7g packet of dried yeast • 1/4 tsp salt
- 1 tsp sugar • 6 tbsp tomato purée • Half a red pepper • Half a green pepper
- Half a yellow or orange pepper • 1 ball of mozzarella • Handful of grated cheddar

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- 1** Pre-heat the oven to 200°C / Fan 180°C / Gas Mark 6 and spread a little oil onto a baking tray.
 - 2** In a bowl mix together the flour, yeast, salt and sugar, then stir in 125ml of warm water.
 - 3** Knead the mixture until it is nice and smooth, then carefully stretch and press it onto the oiled baking tray until it is flat. This will be your pizza base.
 - 4** Then using a small knife chop the peppers into small chunks and grate the cheddar cheese.
 - 5** Using the back of a spoon spread the tomato purée onto the pizza base, then scatter on the peppers. Pull apart the mozzarella ball and place pieces across the top of the pizza and scatter over the cheddar.
 - 6** Bake in the oven for 20-25 minutes or until the base is cooked through. Enjoy!

