

for the
little onesPizza fingers &
Veggie sticks

family Pizzas



25 minutes



2 servings



PORK

A family favourite! Fresh pizza bases topped with ham, pineapple and of course, mozzarella cheese! Served with a fresh side salad.

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FROM YOUR BOX

MUSHROOMS	150g
HAM	1 packet (90g)
TINNED PINEAPPLE PIECES	225g
PIZZA BASES	2-pack
PIZZA PASTE	1 sachet
SHREDDED MOZZARELLA	1 packet
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

salt, pepper

COOKING TOOLS

oven tray

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – pizza bases are replaced with GF pizza bases.



1. PREPARE the TOPPINGS

Set oven to 220°C.

Slice mushrooms and ham. Drain pineapple.

tip Add any other favourite ingredients as toppings or scale back for little kids.



4. Make the Side SALAD

Rinse and chop lettuce, tomato and cucumber. Toss together in a bowl.

tip Add any leftover toppings to salad and dress with 1 tbsp olive oil, 1/2 tbsp balsamic vinegar, salt and pepper if you like!



2. PREPARE the Pizzas

Spread pizza bases with 1/2 sachet pizza paste per base and top with mozzarella cheese.

tip Sprinkle pizzas with a little dried oregano.



3. Bake the Pizzas

Top pizzas with prepared ingredients to taste. Cook on a lined oven tray in the oven for 10 minutes or until golden.

tip You can cook the pizzas on the BBQ if you prefer!



5. FINISH AND SERVE

Slice and serve pizzas with side salad.