



PITTA PIZZA

A great use of round pitta breads as a pizza base, this light meal can be made in minutes.

SERVES 2

Ingredients

- * 2 round wholemeal pitta breads
- * 3 Tbsp passata/strained tomatoes
- * 4 Tbsp grated mozzarella
- * 1 tsp dried oregano
- * 1 tsp olive oil
- * Basil leaves, to serve

Method

1. Preheat the air fryer to 200°C/400°F.
2. Pop the pittas into the preheated air fryer and air fry for 1 minute.
3. Remove the pittas from the air-fryer and spread a layer of the passata/strained tomatoes on the pittas, then scatter over the mozzarella, oregano and oil. Return to the air fryer and air fry for a further 4 minutes.
4. Scatter over the basil leaves and serve immediately.