

Cheddar and Spring Onion Pizza



Serves 2 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

Ready-made pizza base thawed at room temperature for 30-40 mins

olive oil

250g jar tomato & herb pizza topping

1/2 red pepper, deseeded and cut into rings

1/5 green pepper, deseeded and cut into rings

6 spring onions, trimmed, halved and cut into strips

4-6 sun-dried tomatoes in olive oil, drained and roughly chopped

75g grated mature cheddar cheese

150g mozzarella, thinly sliced

basil leaves, finely shredded for garnish

1. Preheat the oven to 220C/ Fan 200/ Gas 7 and brush the pizza base lightly all over with olive oil. Place on a baking tray.
2. Spread the tomato and herb pizza topping evenly over the base and arrange the pepper rings over the sauce. Then add the spring onions and sun-dried tomatoes.
3. Sprinkle the chesses over the top and bake in the centre of the oven for 20-25 mins until cooked and lightly browned. Scatter the basil over the top of the pizza and serve immediately.