

# Mushroom & Salami Pizzas



**Serves 4**

**Prep 10 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

1 ciabatta loaf

120ml ready made tomato and herb sauce for pasta

225g mozzarella cheese , diced

175g chestnut mushrooms , sliced

50g salami slices, torn in half

4 pinches dried sage

1. Preheat the oven to 220C/Gas 7. Cut the ciabatta in half horizontally, then cut each half vertically to make four pieces. Place them cut side up on a baking tray.
2. Divide the sauce between the bread, spreading it to the edges. Scatter the cheese, mushrooms and salami evenly over the bread. Drizzle over a little olive oil, scatter over the sage and season with salt and pepper. Bake for 15 minutes, or until the cheese has melted and the mushrooms are golden.