

Sloppy Joe Pizzettes



Serves 6 Prep 40 mins

Cooking 20 mins

Easy

Ingredients

250g ciabatta bread mix olive oil

200g Bolognese sauce

1 large green pepper, seeded and thinly sliced

1 small red onion, thinly sliced

2 balls mozzarella, sliced

oil to serve

1. Make up the bread mix following the packet instructions. Divide into 6 balls and roll out to small, thin, oval-shaped pizzas, put onto 2 large oiled baking sheets and leave to puff up for 10 minutes.
2. Heat the oven to 220C/fan 200C/gas 7. Spread the Bolognese over the pizzettes then add the pepper, onion and mozzarella. Season and drizzle with oil.
3. Bake for 15-20 minutes until the dough is puffed, golden and cooked through. Drizzle with more oil.