## Healthy pirea and salad recipe



150g plain flour- 90p (or gluten free flour) $£ 1.75$ 1 tsp yeast (optional- 90p) 1/2 tsp salt 1 tbsp vegetable oil (optional) 100 ml warm water 2 tbsp tomato puree -55p (or passata- 60p or tomato sauce) 100 g grated mozzarella- $£ 1.70$ (or vegan alternative- £2.50) 1 tin of sweetcorn-50p 4 mushrooms- 95p 1 onion- 10p 100 g pineapple- 50 p 4 slices of ham- $£ 1.59$ (or quorn equivalent- $£ 2.00$ ) 100 g cooked chicken- $£ 1.99$ (or quorn equivalent- $£ 2.50$ ) 1 tsp dried herbs- 70p 1/2 bell pepper- 45 p


1. Pre-heat oven to 200C/180C fan/gas 6

2. Combine the flour and salt.

3. Mix the yeast into the water.

4. Add the water mixture to the flour and combine. Once combined lay onto
 a floured work surface and knead for 5 minutes.

5. Divide the dough into 2 balls. Roll out each ball to a pizza base shape. Put each base onto a baking tray.

6. Cut up your toppings.

7. Using the back of a spoon, spread the tomato puree on the base. Then top with cheese.
8. Place toppings on your pizza and cook for 15-20 minutes.

9. Cut your pizza into slices, place on a plate with salad and enjoy!.

## Healthy pirza and salad recipe



1/4 of a lettuce head- 49p
1/2 a cucumber- 49p
2 tomatoes-75p
1 bell pepper- 45p
100 g cooked chicken- $£ 1.99$

8(or quorn equivalent- £2.50) 4 slices of ham- £1.59 (or quorn equivalent- £2.00) 4 large mushrooms- 95p 1 tin of sweetcorn- 50p

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2 tbsp yoghurt
(dressing- can add garlic, herbs or lemon to improve flavour- 90p)
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herbs or lemon to improve flavour)
1/4 Of a red cabbage- £0.59
2 carrots- 10p
large handful of baby spinach- $£ 1.03$
small bunch of fresh basil- 70p

1. Wash and chop your salad vegetables

2. Place salad into a bowl and mix. Add dressing.

3. Place on a plate, to enjoy with your pizza!

