



Mushroom, ham & rocket pitta pizza

Cooking time: 10-12 minutes

Serves: 4

4 pitta pocket breads

1/3 cup tomato paste

200g shaved leg ham, roughly chopped

300g cup mushrooms, thinly sliced

1 cup grated mozzarella cheese

salt and ground black pepper

olive oil cooking spray

60g rocket leaves

extra virgin olive oil, to serve

1. Preheat oven to 220oC. Place pitta breads on 2 baking trays. Spread evenly with tomato paste. Top with shaved ham and mushrooms. Sprinkle evenly with mozzarella cheese. Season with salt and pepper. Spray pizzas with olive oil to lightly coat.
2. Bake for 10-12 minutes or until cheese melts and pitta bread is crisp around the edges. Top each with rocket leaves, drizzle with extra virgin olive oil. Serve.