

Recipe- Kiddo Pizza

Kiddo Pizza

Ingredients

Bread Slice 4

Pizza Sauce 4 tsp

Cheese spread or Butter 2-3 tsp

Carrot 2 tbsp (grated)

Capsicum 2 tbsp (chopped)

Onion 2 tbsp (chopped)

Sweet Corn 2 tbsp

Olives 1 tbsp (chopped)

Paneer 2 tbsp (grated)

Olive oil 1 tbsp

Salt to taste

Crushed Black Pepper few pinches

Method

- °C.
- Apply cheese spread (or butter) on the bread slices.
- Spread pizza sauce on bread slices.
- Cut the slices in to round shape.
- Place the bread leftovers on top of individual slices.
- Make layers of carrot, capsicum and onion (in that order only as the top most layer which is onion needs to be baked).
- Sprinkle some salt over vegetables.
- Now place some sweetcorn and olives.
- Cover with grated paneer.
- Pour few drops of olive oil over paneer.
- Bake Kiddo pizzas in a preheated oven at °C for around 8-10 minutes (or until crisp and golden brown in color).

Tips

Adjust crushed black pepper according to your child taste and

tolerance.