Pizza

**Difficulty:** Easy

**Fresh from the garden:** Tomatoes, capsicums, thyme, oregano,

**Equipment:**
- Baking trays
- Baking paper
- Grater
- Knives
- Chopping boards

**Ingredients:**
- Pitta breads
- Tomato paste
- Shaved ham, roughly chopped
- Cheese, grated
- Tomatoes, diced
- Capsicums, diced
- Thyme leaves
- Oregano leaves, torn
- Olive oil cooking spray

**What to do:**

Preheat oven to 200 C.

Line baking trays with baking paper.

Spread tomato paste on pitta bread bases.

Sprinkle bases evenly with ham, cheese, tomatoes, capsicums, thyme and oregano leaves.

Spray prepared pizzas with a light spray of olive oil.

Bake in oven for 10-15 minutes or until cheese is bubbly and golden.

Remove from oven. Slice pizzas and place on a serving plate.