

Ingredients

Pizzas

- 2 large Lebanese breads
- 1/2 cup BBQ sauce
- 1 BBQ chicken, meat shredded
- 1/2 cup low-fat grated mozzarella cheese

Tomato and Rocket Salad

- 2 handfuls rocket
- 100g cherry tomatoes, sliced
- 1tsp olive oil
- 1tsp balsamic vinegar

Method

1. Pre-heat oven to 200°C/ 180° fan forced. Line 2 baking trays with baking paper. Place a Lebanese bread onto one of the trays, spread with BBQ sauce then top with a handful of BBQ chicken and mozzarella cheese. Repeat for the remaining pizza. Place pizza trays into the oven and bake for 10-15 minutes until the cheese is golden and bubbling.
2. Combine the tomatoes, rocket, oil and vinegar in a serving bowl and serve with the pizzas.

Chef's Tips

- This easy recipe is a great way to introduce your little chefs to cooking. They'll have lots of fun topping the pizzas and making the salad.
- Swap the BBQ chicken for your favourite deli meats and vegetables such as zucchini, eggplant or tomatoes.
- Save on washing up by topping the cooked pizzas with the rocket and tomatoes and drizzle with the oil and vinegar.