

The Monster Red Nose Pizza

Makes 4 Mini Pizzas

Prep Time: 20 mins

Cook time: 12 mins

Ingredients:

- 4 ready-made mini pizza bases
- 1 jar Seriously Good Cherry Tomato & Balsamic sauce
- 1 tbsp olive oil
- 6 tomatoes, thinly sliced
- 2 yellow peppers, deseeded
- 2 x 125g mozzarella, sliced
- 250g cheddar slices or grated cheddar
- 8 pitted black olives

Method:

- 1 Pre-heat the oven to 240°C (or 220°C if fan assisted) / Gas Mark 7
- 2 Brush each pizza base with a little olive oil
- 3 Spread each base with sliced tomato. Reserve 8 slices of mozzarella for the eyes, tear up the rest and scatter over the tomatoes. Cover with the cheddar slices or grated cheddar
- 4 Spread thinly with Seriously Good Cherry Tomato & Balsamic sauce to cover the cheese
- 5 Slice off the top third of the pepper (about 3cm wide) and cut out triangles for the teeth. Slice the remaining pepper and place across the centre for the mouth, then arrange the teeth
- 6 Decorate each pizza with 2 slices of mozzarella and an olive on top to make the eyes
- 7 Bake in the oven for 10-12 minutes until golden brown and the edges are crisp. Allow to cool on a cooling tray, before popping in a lunch box

Tip: This simple-to-make treat features Seriously Good Cherry Tomato & Balsamic sauce with fresh vegetables and mozzarella, and each jar sold raises money for Comic Relief.

