CRUMPET PIZZAS

Ingredients:

- 6 crumpets
- 4 tbsp passata
- 4 tbsp ketchup
- ½ tsp dried oregano
- toppings of your choice (peppers, cherry tomatoes, red onion, sweetcorn, olives, ham and basil all work well)
- 75g cheddar cheese , grated

Method

1. Heat the grill to high. Lightly toast the crumpets in a toaster or under the grill. Meanwhile, mix the passata, ketchup and oregano together in a bowl. Season. Chop your chosen toppings into small pieces – young children can tear basil, or chop soft veg in a cup using safety scissors.
2. Line a baking tray with foil. Spread the sauce over the crumpets, then top with the veg and cheese. Arrange on the tray and grill for 3-4 mins, until the cheese is golden and bubbling. Leave to cool slightly before eating.