



Mission Pizza Bases:

- Pizzas
- Dips
- Entertaining



Shaved Ham, Char-grilled Capsicum & Rocket Pizza

Ingredients (Serves 2):

2 Mission Pizza Base Rectangle
140g tub Pizza base sauce
300g Ham, shaved

2 cups (about 200g) Pizza or mozzarella cheese, grated
250g Char-grilled red capsicum, sliced
1 Large red onion, halved and thinly sliced
80g Baby rocket leaves, to serve

Method:

1. Pre-heat oven to 240°C (fan forced if possible) and set one shelf positioned as low as possible within the oven and the other in about the middle of the oven (the closer to the bottom the better the crispy base result will be).
2. Place each wrap directly onto two baking trays.
3. Prepare both pizzas by dividing the above ingredients between the two bases. Begin with a thin layer of pizza sauce over the base leaving about 1cm uncovered around the edge as a border. Add half the cheese as this helps to hold the ingredients in place then, add the remaining topping ingredients finishing lastly with the remaining cheese.
4. Bake for 15-20 minutes swapping half way through or until they are golden on top and the base crispy. Serve with baby rocket leaves.

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