



**Better Health**  
at Work Award

## HEALTHY PIZZA FACE CHALLENGE

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### Ingredients

- 4 tbsp passata
- 1 garlic clove , crushed
- ½ tbsp olive oil
- ½ tsp dried herbs (mixed herbs, basil or oregano work well)
- 2 plain tortillas
- 50g grated mozzarella
- 6-8 slices pepperoni
- 6-8 pickled jalapeño slices

### **NUTRITION: PER SERVING**

**KCAL 266 FAT 14G SATURATES 6G CARBS 23G  
SUGARS 3G FIBRE 2G PROTEIN 11G SALT 1.78G**

### Method

Heat the oven to 220C/200C fan/gas 7.

Mix the passata, garlic, olive oil, herbs and season well.

Put the tortillas onto one large baking sheet, or two smaller ones. Spread over the tomato sauce leaving a 1cm border around the edges.

Get creative and make a fun face.

Scatter with the mozzarella, add the pepperoni and jalapeños.

Bake for 6-8 minutes until the edges of the tortillas are crisp and golden, and the cheese has melted and is bubbling.

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Please share your creations by emailing [charlotte.wood60@nhs.net](mailto:charlotte.wood60@nhs.net)

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