

## **Pizza and Coleslaw**

<p>1 packet of pizza mix  1 passata  1 teasp dried mixed herbs  125 gr grated cheese  Ham, pepperoni, sweetcorn, peppers, mushrooms</p> <p><b><u>Homemade Coleslaw</u></b>  ½ small white cabbage  2 carrots  1 apple  3 tbsps. Mayonnaise  Seasoning  handful of raisins (optional)</p>	<ol style="list-style-type: none"> <li>1. Follow the instructions on the pizza packet to make the dough. Knead well then allow to rest whilst making the toppings.</li> <li>2. To make the fillings, open the passata, add seasoning and herbs put in a small bowl to mix</li> <li>3. Divide the dough into 2. Roll the dough out with a little flour, make as round as possible. You can use a rolling pin or flatten with your hands, make as thin as possible., place on a greased baking sheet.</li> <li>4. Place the tomato sauce on top of dough, the toppings then finish with grated cheese.</li> <li>5. Bake in a hot oven 200 °C, Gas 6 for 10 minutes. Remove from oven, cut into slices and serve with homemade coleslaw.</li> </ol> <p>Finely slice the white cabbage, use a suitable knife to slice. Peel the carrots and grate. Cut the apple in quarters and remove the pips, cut into small dice., add the raisins if using. Add to the cabbage mix. Season, add the mayonnaise and mix well</p>
--	---

Watch the YouTube video for the recipe at [youtu.be/mCbqnt6E9Qk](https://youtu.be/mCbqnt6E9Qk) .