

Mixer's Funny face pizzas

Why not have a funny face pizza party this summer? Have some fun making these tasty pizzas.



To make these gummy pizzas, spread a tablespoon of tomato purée on a round wholemeal pitta bread. If you are using any cheese, grate a little bit of low-fat cheddar or mozzarella on top. Make a funny face using lots of tasty vegetables. Place the pizza on a baking tray. Then, ask an adult to preheat the oven to 200°C/400°F/Gas Mark 6 and put the pizza in the oven for 6-8 minutes. Enjoy your funny face pizza!

Hungry Tuna

Face: round wholemeal pitta bread with tomato purée
Hair: spinach leaves and tuna chunks (use tinned tuna in water, drained)
Eyes: sliced boiled egg and black olives
Nose: mushroom
Ears: broccoli florets
Mouth: black and green olives



Little Miss Sweetcorn

Face: round wholemeal pitta bread with tomato purée and low-fat cheddar cheese
Hair: sweetcorn
Eyes: cherry tomatoes and black olives
Nose: broccoli florets
Mouth: red pepper



Check out www.greatgrubclub.com for more tasty recipes!



Captain Carrot

Face: round wholemeal pitta bread with tomato purée and mozzarella cheese

Hair: carrot

Eyes: basil leaves and green olives

Nose: mushroom

Mouth: pepper and sweetcorn

Beard: broccoli florets



Clever Pepper

Face: round wholemeal pitta bread with tomato purée and low-fat cheddar cheese

Hair: yellow pepper

Eyebrows: broccoli florets

Eyes: black olives

Nose: cherry tomato

Freckles: sweetcorn

Mouth: yellow pepper



Pineapple Surprise

Face: round wholemeal pitta bread with tomato purée and mozzarella cheese

Hair: spinach leaves

Eyes: mushrooms and green olives

Nose: carrot

Ears: yellow pepper

Mouth: pineapple and red pepper

