

Salami and Bacon Pizza

Ingredients: (Makes two pizzas)

1 Teaspoon Canola Oil

1 Brown Onion (diced)

1 Large Clove Garlic (diced)

75g Bacon Pieces

50g Mild Salami

150g Sliced Capsicum

100g Shredded Light Mozzarella Cheese

50g Pizza Sauce

2 Sheets of Wrap Style Bread

Method:

Preheat oven to 180°C (350°F)

Heat oil in a fry pan then add onion, garlic and bacon pieces and cook for 3 – 5 minutes or until the onion has softened and then turn off the heat.

Place you wrap bread on pizza trays and top each with pizza sauce.

Roughly halve the onion and bacon mixture and arrange over the bases and then top with pieces of salami. Scatter the sliced capsicum over the pizzas followed by the shredded cheese and then cook pizzas for 20 minutes in the oven.

Transfer to serving plate and serve immediately. Enjoy!



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