



Cheddar & Apple Cider Chutney Pizza

Ingredients:

- 1 Pizza Base
- 1 Small Tin of Tomato Puree
- 200g Cheddar with Apple Cider Chutney cut into small pieces
- 3 Fresh Tomatoes sliced
- 1 Medium Onion sliced and roasted
- 1 red pepper –sliced and roasted



Method

Preheat oven to 200°C (400°F) Gas Mark 6.
Prepare and pre roast the vegetables on a baking tray with a small amount of Olive oil.

Spread the tomato puree evenly over the pizza base, arrange the slices of tomatoes and roasted onions and peppers over the base and top with the cheese.

Put onto a baking tray and cook in the centre of the oven for 15 minutes until bubbling and golden.

Serve with salad or garlic bread.