**Fish Shaped Pizza Pittas**



Ingredients:

\*4 large pitta breads

\*4 tbsp tomato purée

\*2 tsp mixed herb

\*2 tomatoes, sliced

\*6 slices salami, torn into small pieces

\*50g cheddar, grated

Method:

1. Heat the grill
2. Cut a triangle away from one end to make a fish tail
3. Spread the pitta bread with 1 tbsp tomato purée, place the triangle in the centre of the pitta as a fin
4. Next, sprinkle over the mixed herbs and then lay on the tomato slices
5. Divide the salami between the pittas, sprinkle over the cheese
6. Grill until the cheese is golden and bubbling