

Fresh for Kids®

Cherry tomato, bocconcini & bacon pizzas



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Preparation about 10 minutes

Cooking about 10 minutes

Serves 4

2 large round or rectangle pizza bases

1 cup tomato pasta sauce

2 garlic cloves, finely chopped

250g cherry tomatoes, halved

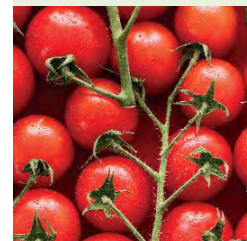
150g diced bacon

220g tub bocconcini, drained and sliced

Crunchy green salad, to serve

1. Preheat oven to 240°C. Place pizza bases on baking trays. Evenly spread each base with tomato pasta sauce.
2. Top with garlic, cherry tomatoes, bacon and bocconcini cheese. Bake for 10 minutes until crust is crisp. Slice and serve with a crunchy green salad.

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Cherry tomatoes

- An excellent source of vitamin C, which the body uses to defend itself against infection.
- Provide potassium which is used by the body to balance adverse effects of the sodium in salt.
- An excellent source of vitamin C and also provides vitamin E. One of the many functions of vitamin C is to strengthen the immune system. Vitamin E helps keep membranes around every body cell healthy.

For fresh fruit and vegetable recipes visit
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