

RECIPE

Quick Tomato and Salami Pizzas



Ready in **8 minutes**

Serves **2-4 people**

Ingredients

- 2 Lebanese breads
- 1/3 cup (90g) basil pesto
- 2 x 150g buffalo mozzarella balls, torn
- 1 tsp dried chilli flakes
- 1 long green chilli, thinly sliced
- 10 slices hot salami
- 250g mixed cherry tomatoes, some halved
- 1/3 cup (40g) pitted green olives
- Basil leaves, to serve
- Extra virgin olive oil, to serve

Preparation

1. Preheat the oven to 250°C. Place breads on a large baking tray or individual trays. Spread pesto evenly over each bread, then top with mozzarella, dried chilli, green chilli, salami, tomatoes, and olives. Bake for 8 minutes or until base is crisp and cheese has melted.
2. Season with black pepper, drizzle with olive oil and top with basil to serve.