

## PEPPER PROJECT EASY THREE PEPPER PIZZA

A super easy recipe for young gardeners inspired by our Pepper project as part of the **2015 Chilli Pepper Festival** at the Gardens Group.

### **Ingredients** (serves 4)

1 large pizza base  
Fresh tomato sauce or a jar of tomato based pasta sauce  
1 small onion carefully diced  
Grated mozzarella or other cheese of your choice  
1 red, green and yellow pepper chopped  
Salt and pepper to taste

### **Method**

- 1) Preheat your oven to 220°C for fan assisted use 200°C or gas mark 7
- 2) Place the pizza base on a baking tray
- 3) Using a spoon, spread out some of the pasta or chopped tomatoes over the base leaving an edge to make the crust.
- 4) Sprinkle over the diced onions and grated cheese adding as much or as little as you like.
- 5) Cover the pizza with lots of tasty chopped peppers making sure they are evenly spread.
- 6) Season to taste and serve with a fresh herb salad

### **Top Tip**

From Zoey, our chef at The Apple Tree restaurant

As an alternative to mozzarella pop in to the Apple Tree Farm Shop at Brimsore Gardens and experiment with one of the many different varieties of local cheese we have. Or for the more adventurous, spice your pizza up with sweet chilli sauce.

**For more chilli pepper festival inspired recipes, visit our website**  
[thegardeneronline.co.uk/gardening-tips/from-plot-to-plate--recipes](http://thegardeneronline.co.uk/gardening-tips/from-plot-to-plate--recipes)