

Barbecued flat bread pizzas with chorizo, feta & peppers

Serves 4

Preparation: 10 minutes

Cooking: 10 minutes

4 souvlaki flat breads

1/3 cup (80ml) tomato passata

150g chorizo, thinly sliced

2 small roasted capsicums, peeled, cut into strips

1 small red onion, thinly sliced

100g creamy feta, crumbled

1/4 cup freshly picked oregano leaves

Preheat a barbecue with a lid on high, or preheat oven to 220°C or 200°C fan forced.

Spread each flat bread evenly with 1 tablespoon tomato passata, then top each with a quarter of the chorizo, roasted capsicum, onion, feta and oregano leaves.

Place pizzas on preheated barbecue flat plate, cover with lid and barbecue for 8-10 minutes or until base is crisp and cheese is melted and bubbling. Alternatively, place pizzas on baking trays and bake in preheated oven for 10-12 minutes.