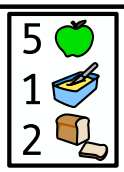
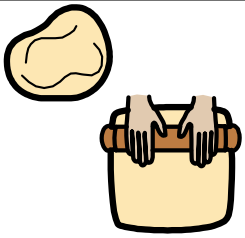
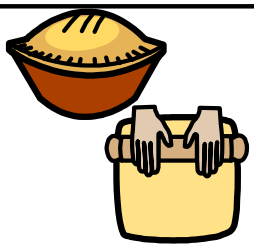
Pizza Pockets



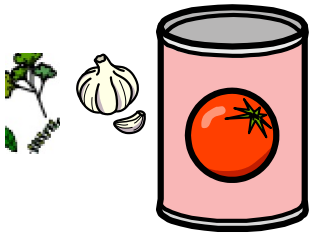
Shopping list.

tick

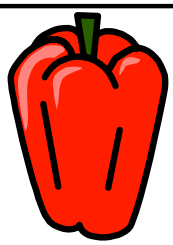


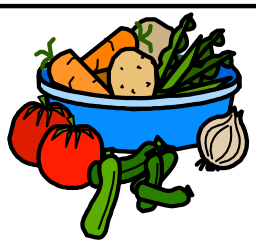


rolled pizza dough (or puff pastry)

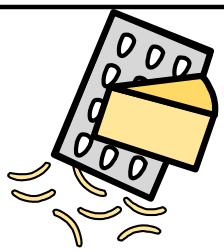


garlic and herb tomato passata





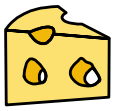
peppers (or other veg)



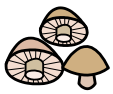
grated cheese

Design your pizza pocket!

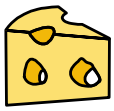
Ideas:



Cheese, tomato and pepper

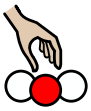


Cheese, tomato and mushroom

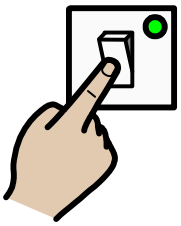
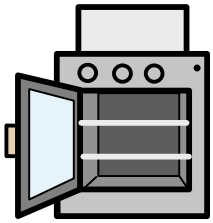
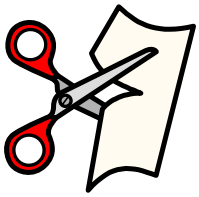
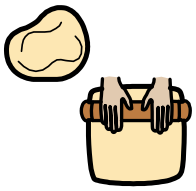
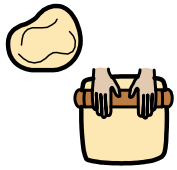
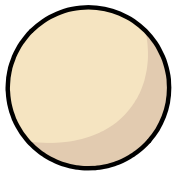
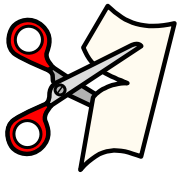
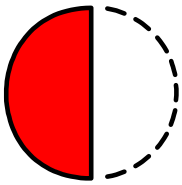
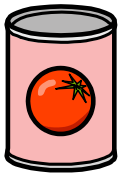


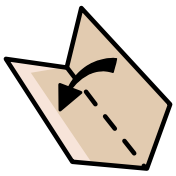
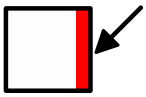
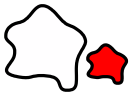
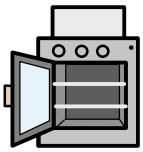
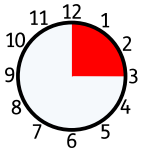
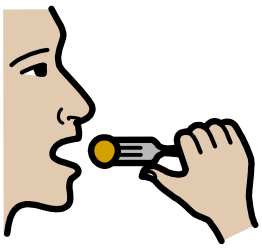
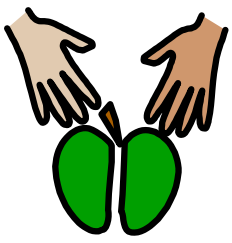
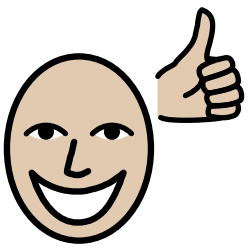
Cheese and spinach

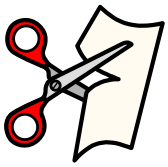
Cheese, tomato and olives



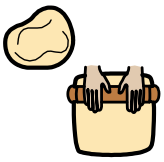
What will you choose?

1	  Turn on the oven to 220 C.
2	  Cut rectangles of dough with scissors.
3	  Roll the leftover dough into a ball,  and cut more rectangles.
4	  Spread half of each rectangle with passata.
5	Chop the vegetables and grate the cheese, and put on top of the passata.

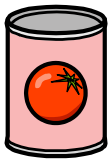
6	 Fold the dough rectangles in half. Use a fork to  press down the edges.
7	 Brush the pizza pockets with a little milk.
8	 Put on a baking tray and bake for  15-20 minutes, until golden brown.
9	   Eat, share and enjoy!



Cut

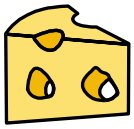


dough

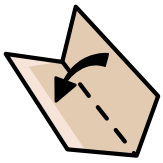


Passata

Veg &

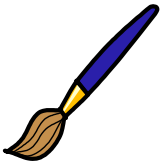


cheese

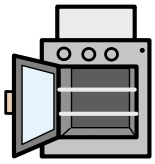


Fold

Press



Brush



Bake