



Mini Pizzas



Ingredients

2 slices	Wholemeal bread
2 tbsp	Tuna curry, canned
1	Capsicum for beak and comb
2 slices	Mozzarella cheese, cut into round-shape for face
1	Nori sheet to cut out eyes and mouth

Nutritional information	Energy
Total servings 	300 kcal
Per serving 	150 kcal

Method

1. Preheat oven to 180 °C.
2. Using a big round mould cutter to cut the bread slices.
3. Cut out the capsicum in the shape of the comb and beak.
4. Use a slightly smaller round mould cutter to cut the cheese slices.
5. Spread the curry tuna on the bread, then place the round sliced cheese in the middle, and the capsicum on top.
6. Toast the bread until the cheese is melted.
7. Remove the bread from toasted/oven and let cool before placing the cut out seaweed as eyes. Serve.