TURKEY PITA PIZZAS

Pizza night without the delivery fee or the 40-minute wait.

Pita bases go crisp in under ten minutes, and the turkey goes on straight from the pack.



SERVES 1 ♥ PREP 10 MINS ♥ COOK 10 MINS

WHAT YOU'LL NEED

- 4 slices Ingham's Turkey Original Breast Slices, roughly chopped
- 2 round pita breads or flatbreads
- ⅓ cup marinara sauce or passata
- ½ small red onion, thinly sliced
- 1 large handful baby spinach
- ¾ cup grated mozzarella
- 1 tsp dried oregano
- Olive oil, for drizzling
- Oven tray and baking paper

HOW TO COOK

1. Preheat the oven to 200°C (180°C fan-forced) and line a tray with baking paper.
2. Place the pitas on the tray and spread each one with marinara, leaving a border around the edge for the crust.
3. Scatter over the spinach, then the chopped turkey and red onion.
4. Top with mozzarella and a pinch of oregano, then drizzle lightly with olive oil.
5. Bake for 8–10 minutes, until the cheese is bubbling and the edges are crisp.
6. Slice into wedges and serve hot.