



WHITE SLICED BREAD Pizza Pockets

*Bite size pizza pocket



1 serving



15 minutes

INGREDIENTS

- 1 slice of Homestyle Bake White Cafe Sliced Bread.
- 1 tsp tomato paste.
- 20g grated cheese.
- 1 slice of salami, diced.
- 10ml melted butter

NOTES

Create bite size pizza pockets using half a slice of bread with half portions.

DIRECTIONS

1. Cut crusts off slice of bread.
2. Press spoon into center portion of bread to create an indent for ingredients, leaving a 1cm border around bread slice.
3. Spread tomato paste in center of slice, add cheese and salami.
4. Coat border of bread with melted butter.
5. Fold bread in half and press down buttered edges together with fork.
6. Brush melted butter on exterior of bread.
7. Cook in airfryer for 10 minutes on 180C or until golden brown.
8. Repeat for more servings.

Serve hot!



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