

# Recipe: Quick pizza baguettes



Chilled-out



Energised

This delicious pizza baguette is super easy to make and is perfect for when you want to treat yourself or need a quick boost of energy!



## Ingredients:

1 medium baguette, 2 tablespoons sweetcorn, 1/4 green bell pepper, 1 tomato, 1 avocado (chopped), 2 tablespoons grated cheese, 2 tablespoons tomato purée

## Method:

1. Preheat the oven to 350F/180 degrees/Gas Mark 4.
2. Slice the baguette in half lengthwise.
3. Spread the tomato purée on the top of each half of the baguette.
4. Sprinkle the cheese, sweetcorn, chopped green pepper, avocado and sliced tomato on the top.
5. Place both the pizza baguettes on an oven tray and bake for 6-8 minutes until the baguettes are slightly browned and the cheese has melted.

Remember eating a balanced diet is just one part of maintaining good health and feeling 100%.

WANT TO  
**FEEL 100%?**