Pizza Tarts





Ingredients:

- 1 sheet puff pastry cut into rectangles
- 1 sausage (chopped. Or you can use any other form of cooked meat)
- 1 small onion (sliced)
- 2-3 tbsp black olives (sliced)
- 100 gms pizza/cheddar cheese (shredded)
- Oregano as required

Method:

- Preheat oven to 200 degrees.
- Using a sharp knife, score a rectangle 1 finger width away from the edge.
- Place them on a lined cookie sheet and bake for about 5 mins.
- Take it out of the oven and spread Chatkhaar piri piri sauce at the base.
- · Add the toppings and lastly the cheese.
- Bake again till its nicely golden and cooked through.

