

Sausage and tomato pizzas

Makes 1 large pizza

Ingredients

1 Tbsp olive oil
1 large red onion, peeled and sliced finely
2 garlic cloves
5 Tbsp tomato paste or passata
Pinch of sugar
1 large (25cm) pizza base
2 sausages, cut into thin slices or squeezed out of their skins and crumbled
50g grated cheese (any kind)
Handful of basil, optional

Method

1. Heat oven to 220°C/200°C fan/Gas 7. Heat olive oil, fry onion and garlic over medium-low flame until softened, about 5 minutes. Season tomato paste or passata with a pinch of sugar, salt and pepper.
2. Place pizza base onto a baking sheet and spread the seasoned tomato paste or passata, leaving a border around the edge. Top with onions, sausages, and finally, the cheese. Cook in oven for 10 minutes until crisp. Sprinkle with basil, if desired. Serve at once.