

## SPAGHETTI AND HAM PIZZA



Serves 4



Prep Time 2 minutes



Cook Time 8-10 minutes



### INGREDIENTS

- Wattie's Spaghetti
- Cheese
- 75-100g ham
- 1x Pre-made pizza bases or home-made pizza dough

#### *To Make your own Pizza Dough:*

- 2 ½ cups strong flour (high grade)
- 8g sachet instant yeast

### METHOD

#### *To make the pizza:*

1. Pre-heat oven to 200°C. Take pizza bases and place on baking trays.
2. Top with **Wattie's Spaghetti**, ham and cheese.
3. Cook for 8-10 minutes if using a pre-made pizza base until golden and hot and the cheese is melted. Or if you're

- ¼ tsp salt
- 1 tsp sugar
- 1 Tbsp olive oil
- 1 cup lukewarm water

using a home-made pizza base bake for 20 minutes until the based is cooked and golden and cheese has melted.

***To make your own Pizza Dough:** (Note: longer cook and preparation time)*

1. Place flour, yeast, salt and sugar in a large bowl and stir to mix. Pour in the oil and water. Mix to form a soft dough.
2. Turn out onto a floured board and knead until smooth, this will take about 5 minutes. Place in an oiled bowl. Cover with plastic wrap and set aside in a warm place to rise.
3. When the dough has doubled in size, place on a greased baking sheet and press out to form a circle. Alternatively roll the dough on a floured board into a circle and place on the greased baking sheet.

## TIPS

- You can substitute Wattie's Spaghetti with **Wattie's Spaghetti 50% Less Added Sugar\***, if preferred.
- This recipe will make enough dough for one thick pizza base or 2 thin bases.
- The dough can be made in a food processor if wished.

\* Contains 50% less added sugar and 30% less salt than the regular Wattie's Spaghetti in tomato sauce 420g.