



# Spicy Tomato Mackerel and Pepper Pizza



Serves  
2



Prep  
10 minutes



Cooking  
12 minutes



## Ingredients

1 x 125g can Princes Spicy Tomato Mackerel  
1 x 25cm (10") pizza base  
1 tsp Italian mixed dried herbs  
50g grated mozzarella cheese  
1 small pepper, deseeded and thinly sliced  
1 small red onion, thinly sliced  
Freshly ground black pepper  
Basil leaves, to garnish

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	143kcal	2.8g	6.2g	1.9g	0.51g
RI%	7%	3%	9%	10%	9%

## Method

1. Preheat the oven to 200°C, fan oven 180°C, Gas Mark 6.
2. Tip the can of mackerel onto a plate. Spoon some of the spicy tomato sauce over the pizza base, spreading it out thinly.
3. Sprinkle the herbs and grated cheese over the pizza base and top with the sliced peppers and onion. Place on a baking sheet and bake for 10-12 minutes.
4. Break the mackerel into chunks and scatter them over the top of the pizza. Sprinkle with black pepper and serve, garnished with basil leaves.

