



Philly Cheese Steak Pizza

Ingredients

Left over steak 175g approx. (or leftover roast beef)
Pizza base (flatbread / pitta bread or a baguette)
1 pepper sliced
1 onion sliced
Mushrooms
Cornflour
275ml semi skimmed milk
2 crushed garlic cloves
25g of grated Parmesan cheese
Ball of reduced fat mozzarella

Method

Make an easy white sauce using by mixing 1 tablespoon of cornflour with a splash of milk to make a paste. Add the rest of the milk to a pan and bring to the boil. Reduce to a gentle simmer and gradually add in the cornflour paste stirring continuously until it thickens. Add the crushed garlic and parmesan cheese, add pepper to taste. Gently sauté the vegetables in a little oil to soften. Once cooled smear the sauce over your choice of pizza base. Top with the sautéed vegetables and left-over beef. Finally add the sliced mozzarella and place in a hot oven (180°C) for 10-12 minutes until cooked.

If you can't make or buy pizza bases why not use flatbreads, wraps or pitta breads or go traditional and put it all inside a warm baguette?

Top Tip - by making a white sauce with cornflour rather than a traditional roux of butter and flour you will reduce the amount of fat in the pizza.