







French Bread Pizza

 **Calories: 289**  **Carbs: 34**  **Protein: 14**  **Fat: 6**

SERVINGS: 1

PREPTIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

- 2 tbsp tomato puree
- 1 tsp balsamic vinegar
- 1 tbsp water
- pinch of dried basil
- pinch of dried oregano
- pinch of garlic granules
- 1 gluten free finger roll (60g)
- 20 g reduced fat cheddar finely grated
- salt and pepper to taste

Directions

- Preheat the oven to 200°C.
- Mix together the tomato puree, balsamic vinegar, water, basil, oregano and garlic in a small bowl to make the sauce. Season with salt and pepper to taste.
- Slice the finger roll in half lengthways and spread the sauce onto the rolls. Sprinkle over the cheese.
- Place into the oven for 5 minutes until the roll is toasted and the cheese has melted.
- Serve with an accompaniment of your choice.