

# Pasta Pizza

## Ingredients:

- 1/2 cup boiled noodles
- 1/2 cup boiled macaroni
- 2 onion sliced
- 2 tomatoes pureed
- 1 tomato sliced
- 1- 2 flakes of garlic crushed
- 1 capsicum sliced
- 2 tsp tomato sauce
- 1 tsp chilli sauce (optional)
- 1/2 tsp red chilli powder (optional)
- **Amul Pizza Cheese** (Mozzarella)

## Method:

- Heat butter.
- Fry the garlic.
- Add in the onions and saute for some time. Then add the capsicum and cook till they turn soft.
- Add the puree and give it one boil.
- Add the sauce, chilli powder and salt. Then add in the macaroni and noodles.
- Cook for 2 - 3 minutes.
- Let it cool.
- Spread this on top of the pizza base. Gamish it with **Amul Pizza Cheese** (Mozzarella)
- Bake till cheese turns a little brown.
- Serve.

# Cheese Toast

## Ingredients:

- 2 cups maida
- Salt as per taste
- **Amul Pizza Cheese** (grated)
- 1 tsp pepper powder
- 1 tsp ginger and chilli paste
- 2 tsp little besan
- Coriander leaves
- Water
- Bread

## Method:

- Mix all the above ingredients and make dough by adding water. Make sure the dough is not too thick.
- Take one slice of bread and apply the above paste on one side.
- Take a non-stick pan and put the paste side bread below and apply some oil or butter on the plain side of bread.
- Cook the bread on both sides.
- After it is cooked cut it into two triangle shaped pieces. Can be served with either ketchup or chutney.