



Hawaiian Supreme Pizza with Feta on a Wrap

This Hawaiian Supreme Pizza with Feta on a Wrap recipe is a variant of this previous pizza recipe on Help Me Cook. It is handy if you have a bunch of spare ingredients handy like I did. Very quick and easy, this recipe is one that went down very well for dinner. I think you'll love it too and you can customise it to have whatever you like on it.

Ingredients

- Spinach wrap, one
- Feta cheese (Australian is my favourite)
- Pancetta or prosciutto, depending which is your favourite
- Double-smoked ham (or your favourite)
- Ham
- Mushroom
- Pineapple
- Tomato pizza sauce base
- Light shredded tasty cheese
- Baby spinach leaves

Method

1. Place spinach wrap onto baking tray.
2. Add tomato base sauce in a thin layer.
3. Place pizza ingredients on top, starting with spinach and add your favourites however you like.
4. Bake for 10-15 minutes (if you have mushrooms on it, ensure mushrooms are cooked).
5. Add cheese, allowing it to melt.
6. Enjoy ☐

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