

Minichefs: Pretend Pizza

Hands down, pizza is most kids' favourite food (for a real pizza recipe, check out [pizza for little people](#)). If they could devour all that glorious gooey cheesiness every day, they would. Yet, while this Mom loves pizza just as much, it's not always quick and easy to prepare. Nor is firing up the big ol' oven just to indulge a lunch time pizza craving. Here's where Pretend Pizza is a big hit.



Minichef originale, Nathan, tells us that his Dad, Andrew (who also happens to be Yuppiechef MD), came up with this pizza alternative. It has all the gooey cheesiness of the real deal but none of the elbow grease needed to roll dough.

Pretend pizza is really so simple, as 5-year-old Nathan ably proved to us. Just substitute the pizza base with toasted bread and your kids will be A for away!

Time taken: 10-20 minutes

Ages involved: 2-10 year-olds

Number of children: 9

Tools used:

Individual plastic plates or chopping boards for the kids

Microwave oven-proof plate

Spreading knives

[Cheese grater](#)

Microwave oven (alternatively, grill at 220°C for 1 minute)

Ingredients:

Bread toasted (we used white bread but you can use whatever takes your fancy)

Cheese

Butter

Vienna sausages (or any topping of your choice)

Tomato sauce and/or barbecue sauce

Ina Paarman garlic and herb seasoning

Cucumber

Cherry tomatoes

Optional extra: pesto

Method:

1. Toast the bread (start with one slice per child).

2. Grate the cheese.

3. Chop up the vienna sausages. We recommend that each child grates their own cheese and chops their own sausages (under the watchful eye of the 'person in charge') so that they can create their own masterpiece on their plate or chopping board.

4. Spread the butter onto the toast.

5. Spread tomato and/or barbecue sauce onto the toast.

6. Sprinkle cheese, toppings and seasonings as desired. Add more sauce too, if that's what appeals. Designing funny faces or mountainous creations is all part of the fun so let the kids go wild!

7. Transfer the creation to a microwave oven-proof plate and zap it on high for 15-30 seconds.

8. Add sliced cucumber and tomato for a side salad.

9. Gobble up and repeat the process from step 1 until thoroughly stuffed!

This is an easy, fun lunch that works just as well with one or two kids at home as with a huge mob after school. We advise firing up the ol' oven in the event of a whole bunch of kids, as grilling the cheese *en masse* makes things move a little quicker. Enjoy!

Thanks Taryn. Looking forward to seeing more Minichef madness from your family.

If you are keen to host a Minichef session, such as Taryn's, [give us a shout](#).