

# VEGETARIAN PIZZA SCROLLS

***2 sheets puff pastry, defrosted***

***½ cup mixed vegetables (carrot, corn, peas)***

***100g cheese, grated***

***1 tablespoon tomato paste***

***1 teaspoon mixed italian herbs***

Preheat oven to 200 degrees.

Spread the puff pastry with the tomato paste, then the herbs.

Cover with the vegetables and cheese and roll up like scrolls. Cut into 2cm wide rounds.

Space out on a baking tray lined with baking paper.

Bake for 15 minutes at 200 degrees.

