

Calzone Pizza

Shop | Pack | Prep | Eat

Shop

- **Lebanese or pita bread**
- **Long-life Cheese Sticks or Block**
- **Pizza Sauce Sachet**
- **Piece of foil** – enough to wrap around the bread
- **Toppings** – whatever tickles your tastebuds – eg;
 - **salami sticks**
 - **tuna**
 - **tomato**
 - **capsicum** (small)
 - **onion** (small)
 - **sachet of olives**
 - **herbs**– fresh or dried
- *Top Tip!* - take a small pack of rice crackers and eat with any extra cheese, vegies, etc as an entrée!



Pack

- Remove any extra packaging to reduce weight and rubbish
- Arrange all the items on a bandana and tie up.
- *Top Tip!* - use the bread bag as a rubbish bag afterwards



Prep

- Lay out your items on your make-shift bandana tablecloth!
- Chop any veggies/ cheese, etc, as required
- *Top Tip!* - use the plastic your bread was in as a chopping board
- Spread the pizza sauce on the bread & arrange the toppings (don't overload)
- Fold in half
- Wrap in foil and place in the Trangia pan (can also be cooked over the fire)
- Heat until hot & melty, turning over a few times (check the base doesn't burn)

Eat and Enjoy

Yum! - Tasty and filling.