

Recipe by Kate Morris and Sally Brown.

## You will need

2 Cherry tomatoes

**1** Pepper

**503** Cooked Chicken

Mozzarella cheese

**16** Grated Cheddar

2 Leaves of basil
Pinch of black pepper



2

Brush some baking paper with oil and place it on the baking sheet. Chop up the cherry tomatoes in a bowl using a clean pair of scissors.

Place half of the pepper onto the prepared baking tray with the cut side up so it becomes a bowl. Tear up the chicken and put it in the pepper. Put the cherry tomato mix on top, hiding the chicken.

6

You will need to ask a grown-up for help with this part. Place the baking tray in a pre-heated oven at 180°C fan/ 200°C/Gas 6 for about 20 minutes, or until completely cooked through.

1

Before cooking, wash your hands and put an apron on. Weigh and measure all the ingredients. There should be enough for one serving using the quantities shown.

3

Add a pinch of pepper, tear up the basil and mix it all together. 'Pop' the fresh pepper by pushing in the stalk with your thumbs until you push it inside. Now tear it in half and remove the seeds.

5

Squash and break up the mozzarella cheese in a separate bowl with a fork. Add it on top of the tomatoes then sprinkle a pinch of black pepper and some grated cheese on top.