



*Elvea, festa all'italiana*

## Pan pizza



### Ingredients for 1 Persons

A few	slices of bread, or a piece of bread
1 little pot	ELVEA Pizza a Casa
1	red onion
1 handful	grated cheese
1 ball	mozzarella
	Basil

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### Preparation

1. Cut the crusts off the bread. Add a splash of olive oil to a pan. Spread out the bread on the bottom of the pan.
2. Spread the tomato sauce over the bread. Dice the onion and mozzarella. Sprinkle them evenly on the bread. Finish with a little bit of grated cheese.
3. Put the lid on the pan, and turn down the heat. Let it cook for about 10-15 minutes.

