

ENGLISH MUFFIN PIZZA



Total Time: 25 minutes



Servings: 8

Ingredients:

4 whole wheat English muffins split

½ tablespoon olive oil

¾ cup prepared pizza sauce
(you can alternate tomato for pesto, alfredo, or any other sauce)

Pinch of kosher salt

Pinch of black pepper

1 cup shredded part-skim mozzarella cheese, cheddar cheese, provolone, or any cheese of your liking

½ teaspoon Italian seasoning

Toppings of choice such as mini turkey pepperonis (or regular pepperonis, quartered), sautéed veggies, such as bell peppers or mushrooms, or fresh basil

Instructions:

1. Preheat the oven or toaster oven to 400 degrees F. Line a baking sheet with parchment paper.
2. Arrange the English muffin halves cut side up onto a baking sheet.
3. Lightly drizzle with olive oil or brush with a baking brush.
4. Place in the oven or toaster oven and toast until barely golden, about 6 minutes.
5. Spoon 1 ½ tablespoons pizza sauce over each one, using the back of a spoon to spread it evenly. Sprinkle it with salt and pepper.
6. Top with mozzarella cheese and Italian seasoning. Add any desired toppings.
7. Bake for 10 minutes, until the cheese is melted and the muffins are browned on the edges. Optionally broil for a few minutes to get the cheese bubbly.
8. Top with fresh basil. Enjoy hot.

Recipe source:

<https://www.wellplated.com/english-muffin-pizza>