

Recipes

Here's an easy-to-make recipe for a meal.

English Muffin Pizza

Makes 4 servings

Ingredients

- 6 English muffins (12 halves)
- $\frac{3}{4}$ -1 cup spaghetti sauce
- 1 cup mozzarella (or your favorite) cheese, shredded
- 36 slices pepperoni

Directions

1. Preheat oven to 350° F.
2. Split open the whole English muffins, and arrange the 12 halves onto a baking sheet.
3. Spread 1-2 spoonfuls of spaghetti sauce onto muffin halves—do not use too much or it will make the muffin bottoms soggy.
4. Sprinkle muffins with shredded cheese.
5. Arrange 2-3 pepperoni slices on top of the cheese.
6. Put muffins in oven and bake for 15-20 minutes or until cheese is melted and muffins are toasted.
7. Additional toppings: Green peppers, onions, olives, ham, sausage, hamburger, mushrooms, peppers, salami, artichoke hearts, tuna, breakfast toppings (eg, eggs, ham), etc—let your imagination run wild!



Source: www.food.com/recipe/english-muffin-pizzas-166903

Calories per serving (3 muffin halves, exclusive of any additional toppings): 388 | Fat: 16 g
Carbohydrates: 42 g | Protein: 18 g

