



# English Muffin Pizzas

## Ingredients:

English muffins, split down the center  
mozzarella cheese  
tomato sauce or [leftover spaghetti sauce](#)  
your favorite pizza toppings

## Directions:

Preheat oven to 450 degrees. If you don't want to preheat your oven, and get the kitchen all hot, use your toaster oven, if you have one to make this meal. Line a baking sheet with foil or parchment paper and set aside

Split English muffins down the center and toast. Place toasted English muffins on prepared baking sheet.

Add 1-2 tbsp of tomato sauce or leftover spaghetti sauce to each English muffin half and spread around evenly with the back of a spoon. Top sauce with mozzarella cheese and desired toppings. We like to use mini pepperonis for ours.

Bake for 5 minutes, or until the cheese is melted and bubbly. Let cool for a minute before eating.

\*\* English Muffin Pizzas make a great freezer meal for after school snacks or easy grab and go dinners. To make English Muffin Pizzas ahead, toast and top English muffins according to recipe directions. Instead of baking, freeze in a single layer on a sheet tray. Transfer to a labeled ziplock bag or tupperware container. To reheat, cook in a 450 degree oven for 10 minutes.