

Muffin Pizzas

Prep &
cook
20mins

Serves
8

Allergy advice
Nut Free Egg Free
Vegetarian



Ingredients

4 muffins, each horizontally sliced into 2

8 cherry or plum tomatoes, thinly sliced

150g passata

50g cheddar cheese, sliced or grated

100g mozzarella cheese, sliced or grated

Your choice of toppings sliced

Pitted black olives, mixed peppers, sweet corn, mushrooms, pineapple



Recipe

1. Preheat grill to medium. Lightly grill the muffins on each side and place them together, cut side up, onto baking tray.
2. Top each with one heaped teaspoon of passata.
3. Sprinkle or add your cheese and decorate with your choice of toppings.
4. Grill for 8-10 minutes until browning around the edges.
5. Serve immediately.

Chefs Tips

- For dairy free diets use an alternative dairy free cheese