

# Anytime Pizza



## Ingredients

- 1/4 mini baguette or Italian bread (split lengthwise, or 2 split English muffins)
- 1/2 cup pizza sauce
- 1/2 cup mozzarella or cheddar cheese (part-skim, shredded)
- 1/4 cup green pepper (chopped)
- 1/4 cup mushrooms (fresh or canned, sliced)
- vegetable toppings (other, as desired, optional)
- Italian seasoning (optional)

## Directions

1. Toast the bread or English muffin until slightly brown.
2. Top bread or muffin with pizza sauce, vegetables and low-fat cheese.
3. Sprinkle with Italian seasonings as desired.
4. Return bread to toaster oven (or regular oven preheated to 350 degrees).
5. Heat until cheese melts.

Source: <https://www.myplate.gov/recipes/supplemental-nutrition-assistance-program-snap/anytime-pizza>

# Pizza Facil

## Ingredientes

¼ baguette miniatura o pan Italiana (partido a lo largo, o 2 magdalenas ingleses partidos)

½ vaso salsa de pizza

½ vaso mozzarella o queso cheddar (bajo de grasa, rallado)

¼ vaso pimiento morrón verde

¼ vaso champiñón (fresca o enlatada, rebanada)

Ingredientes de verdura (otras verduras, al gusto, opcional)

Sazonador Italiano (opcional)

## Direcciones

1. Toste el pan o los muffins ingleses hasta que estén ligeramente dorados
2. Pon salsa de pizza, verduras, y queso encima del pan o muffin
3. Espolvorea con sazónador Italiano a su gusto
4. Regrese el pan al tostador (o en un horno regular a 350°F)
5. Caliente hasta que se derrite el queso

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