

## ENGLISH MUFFIN PIZZA

*Instead of purchasing the less healthy version, make a quick snack from scratch. The toppings on these small pizzas are a great way to use leftovers!*

SERVES 50 ADULTS

### INGREDIENTS

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50 whole wheat English muffins, split in half  
13 cups low-sodium spaghetti sauce or crushed tomatoes  
13 cups low-sodium mozzarella, shredded

**Optional additions to spaghetti sauce:**

approximately 3 cups grated carrots or finely chopped fresh baby spinach, grated broccoli, cauliflower, zucchini, etc.

### DIRECTIONS

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1. Preheat oven to 350° F.
2. Line one or two full sheet pans with parchment paper.
3. Using a sharp knife, slice English muffins in half horizontally. Lay them all out on the sheet pans. If using additional vegetables, put into the spaghetti sauce already chopped or grated.
4. Spread 2 tablespoons of spaghetti sauce on each muffin half.
5. Sprinkle 2 tablespoons of grated cheese on each half.
6. Place in oven for 10 to 12 minutes until cheese is melted and golden.