



# RECREATION AT HOME

## English Muffin Pizzas

This quick and easy recipe is kid friendly with the option to add sophisticated ingredients for the foodies in the family. Grab your favourite pizza toppings and a bag of English muffins and you are set. Check out our ingredient combos to try a new flavour profile.

Time to Complete: 10-15 minutes

### Directions for all pizzas:

1. Toast English muffins in a toaster/toaster oven until lightly browned.
2. Add selected toppings.
3. Place on a baking sheet with parchment paper
4. Broil on high until cheese is golden and toppings are crisp



Pizza Variety	Tasty Tips
<b>Classic Pepperoni Pizza:</b> <ul style="list-style-type: none"> <li>• Tomato/pizza sauce</li> <li>• Shredded mozzarella cheese</li> <li>• Pepperoni</li> </ul>	Warm tomato sauce with a dash of Italian seasoning on the stove to add more flavour.
<b>Three Cheese Pizza:</b> <ul style="list-style-type: none"> <li>• Olive oil</li> <li>• Garlic powder</li> <li>• Shredded mozzarella cheese</li> <li>• Shredded white cheddar cheese</li> <li>• Shredded parmesan cheese</li> </ul>	After the muffins are toasted, top with olive oil and sprinkle with garlic powder. Then add the cheese and broil
<b>Sweet and Salty Pizza:</b> <ul style="list-style-type: none"> <li>• Fig marmalade</li> <li>• 2 slices of pear</li> <li>• Crumbled goat cheese</li> <li>• 2 strips of prosciutto</li> </ul>	Step outside your comfort zone with this unique recipe.
<b>Pesto and Sun Dried Tomato Pizza:</b> <ul style="list-style-type: none"> <li>• Pesto Sauce</li> <li>• Sun dried tomato</li> <li>• Crumbled goat cheese</li> <li>• Kalamata olives</li> </ul>	Use sun dried tomatoes in oil for more flavour. Be sure to pit the olives before adding to the pizza.
<b>BBQ Chicken:</b> <ul style="list-style-type: none"> <li>• BBQ Sauce</li> <li>• Cooked and shredded chicken</li> <li>• Shredded mozzarella cheese</li> <li>• Chopped red onion</li> </ul>	Mix BBQ sauce and chicken together in a bowl, then spread on to the muffins. Top with cheese and red onion then broil. Store bought rotisserie or left over chicken is a great time-saver for this recipe.