

English Muffin Pizza



Calories: 388 **Total Fat:** 16 g

Source: food.com

4 servings | Serving size: 3 halves

INGREDIENTS

- 6 English muffins (12 halves)
- $\frac{3}{4}$ -1 cup spaghetti sauce
- 1 cup mozzarella (or your favorite) cheese, shredded
- 36 slices of pepperoni

DIRECTIONS

1. Preheat oven to 350°F.
2. Split open the whole English muffins, and arrange the 12 halves onto a baking sheet.
3. Spread 1-2 spoonfuls of spaghetti sauce onto muffin halves—do not use too much or it will make the muffin bottoms soggy.
4. Sprinkle muffins with shredded cheese.
5. Arrange 2-3 pepperoni slices on top of the cheese.
6. Put muffins in oven and bake for 15-20 minutes or until cheese is melted and muffins are toasted.
7. Additional toppings: Green peppers, onions, olives, ham, sausage, hamburger, mushrooms, peppers, salami, artichoke hearts, tuna, breakfast toppings (such as eggs or ham), etc.—let your imagination run wild!

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