

Recipe for: Personal Pizza

From the kitchen of: Pharr-San Juan-Alamo ISD Child Nutrition Program

Ingredients:

Cheese pizza-base

1 can- pastry dough

2 Tbsp.- marinara sauce

1/4 C- shredded mozzarella
cheese (low sodium)

Biscuit cutters



Vegetarian pizza options

$\frac{1}{4}$ C - dice tomatoes (optional)

$\frac{1}{4}$ C - sliced mushrooms (optional)

$\frac{1}{4}$ C - diced bell pepper (optional)

$\frac{1}{4}$ C- fine diced onions (optional)

$\frac{1}{4}$ C - chiffonade spinach (optional)

Pepperoni pizza options

4 slices- pepperoni (optional)

Directions:

Pre-heat oven at 375 degrees.

1. Roll pastry dough on tray.
2. Cut out desired sizes of pizza dough.
3. Spread marinara sauce over the raw dough.
4. Next sprinkle shredded cheese over the pizza.
5. If using options: top with the items preferred.

Bake for 10 minutes or until pizza is fully cooked.



CHEESE



VEGETARIAN



PEPPERONI

