

## Mini English Muffin Pizzas

**Serves:** 4

**Prep time:** 10 minutes

**Cook time:** 15 minutes



1 serve per portion

### Ingredients

4 wholemeal English muffins

4 tablespoons tomato passata

Sprinkle of dried Italian herbs

1 small red capsicum, deseeded and diced

1 cup baby spinach leaves

1 cup canned pineapple pieces in juice, drained

1 cup reduced fat cheddar cheese, grated



Everyday Food

### Method

PREHEAT oven to 180°C.

SLICE English muffins in half.

SPOON half a tablespoon of tomato passata over each muffin half and sprinkle with herbs.

LAYER the capsicum and spinach onto each muffin and add the pineapple.

SPRINKLE each muffin with grated cheese.

BAKE for 10-15 minutes until lightly golden.

*Recipe courtesy of the Country Kitchens team*