

Individual Mini Pizzas



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Favorite Pizza Toppings: to taste
- Fresh Basil: to taste
- Garlic: 6 cloves, minced
- Gluten Free English Muffins: None
- Italian Seasoning: 2 tsp
- Olive Oil: 1/4 cup
- Pink Salt: 1 tsp
- Pomi Finely Chopped Tomatoes: 1 Box
- Red Pepper Flakes: Optional
- Vegan Mozzarella: None

For this recipe we used:

Finely Chopped Tomatoes One Box



Preparation

How to:

1. Preheat the oven to 400F.
2. Add the olive oil, tomatoes, garlic, and seasonings to a saucepan and cook on low for about 30 minutes.
3. Top the English muffins with the homemade pizza sauce, cheese, and pizza toppings of choice.
4. Bake on 400F for about 12-15 minutes, or until your cheese is melted. Note: vegan cheese takes longer to melt than regular.
5. Top with fresh basil and red pepper flakes (optional) and enjoy!