



## English Muffin Pizzas

### INGREDIENTS

6 pack **Whole Wheat English Muffins**  
(102-101)

3 Tbsp **Extra Virgin Olive Oil** (101-991)

1/2 tsp **Garlic Powder** (103-914)

1/4 tsp **Italian Seasoning**  
(103-917)

3/4 cup **Pizza Sauce**  
(109-004)

3/4 cup **Shredded Mozzarella Cheese**  
(103-917)

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**Servings:** 6

**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

### INSTRUCTIONS

1. Move oven rack to middle position and preheat oven to 400°F (204.44°C).
2. Line baking sheet with foil.
3. Split English muffins in half. Place the English muffins on the baking sheet.
4. In a small bowl combine olive oil, garlic powder, and Italian seasoning.
5. Use a spoon or pastry brush to brush about ½ Tablespoon of the oil mixture over each English Muffin.
6. Spoon 1 Tablespoon of Pizza sauce over each muffin half and use the back of the spoon to spread out the sauce.
7. Sprinkle each with 1 Tablespoon of shredded cheese.
8. Bake for 8-10 minutes, or until the cheese is melted and the edges of the English muffins are golden.
9. Cool for 3-4 minutes and then serve.

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Food Guide**

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