

Toaster Oven Personal Pizza

yield: 1 SERVING
prep time: 5 MINUTES

cook time: 15 MINUTES
total time: 20 MINUTES



INGREDIENTS

1 flatbread
¼ cup tomato sauce, pesto, or
bbq sauce
¼ cup cheese
¼ cup toppings (each)
1 tbsp balsamic (glaze or
vinaigrette) or olive oil

*This customizable, convenient personal
pizza will be ready in less than 20
minutes! No oven required. Get creative!*

INSTRUCTIONS

1. Spread chosen sauce across flatbread evenly.
Leave 1 inch crust.
2. Add desired toppings.
3. Evenly sprinkle cheese over top.
4. Bake in toaster oven at 400°F for 10-15 minutes, until edges are golden and cheese is melted.
5. Drizzle balsamic or oil across top, if desired. Serve.

Veggie Toppings: spinach, tomatoes, mushrooms, peppers, onions, eggplant, banana peppers, olives, zucchini, capers, fennel, sweet potato, broccoli

Fruit & Herb Toppings: pineapple, figs, basil, rosemary, parsley, pesto.

Meat Toppings: sausage, bacon, pepperoni, chicken, turkey sausage, anchovies, pancetta, prosciutto, smoked salmon, chorizo

Cheese Ideas: italian blend, parmesan, mozzarella, cheddar (shredded); brie, camembert, mozzarella, feta, goat, gorgonzola, ricotta (chunks or small pieces).

Cooking Method: pizza will cook quickly in the toaster oven and requires no preheating time. An oven can be used as well, but will require more cooking time.