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

### 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.

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

**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.