

Anytime Pizza

Makes 2 servings | Grains • Protein • Vegetables

Ingredients

- ½ loaf Italian or French bread (split lengthwise)
- ½ cup tomato/pizza sauce
- ½ cup vegetables- fresh, canned, or frozen and thawed (tomatoes, mushrooms, green peppers, olives, etc.)
- ¼ cup spinach leaves
- ½ cup mozzarella or cheddar cheese (low fat, shredded)
- ½ teaspoon Italian seasoning, or more to taste (optional)

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Preheat oven to 350°F.
3. Toast the bread until slightly brown, about 5 minutes.
4. Remove from oven, top bread with tomato/pizza sauce, vegetables, and cheese. Sprinkle on Italian seasoning, if using.
5. Return pizza to oven and heat until cheese melts, about 7-9 minutes.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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