Mini Veggie Pizza  
Makes 10 servings

Ingredients:
- 5 English muffins (or bagels)
- 1 small zucchini
- 1 green or red bell pepper
- 8 ounce package part-skim mozzarella cheese
- 8 ounce can of tomato sauce
- ½ teaspoon dried oregano

Directions:
1. Slice English muffins in half. Place them on a baking sheet, and toast lightly in oven or toaster oven.
2. Wash zucchini and bell pepper. Grate zucchini. Chop pepper into small pieces.
3. Grate mozzarella cheese.
4. Top each muffin half with 1 tablespoon of tomato sauce. Add grated zucchini, chopped pepper, and grated cheese. Sprinkle with oregano.
5. Broil in oven until cheese is melted (about 2 minutes).


Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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