

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Mini Veggie Pizza

Ingredients:

- 5 English muffins (or bagels)
- 1 small zucchini
- 1 green or red bell pepper
- 1 (8-ounce) package partskim mozzarella cheese
- 1 (8-ounce) can of tomato sauce
- ½ teaspoon dry oregano

Makes 10 servings - 28% calories from fat

Nutrit		Fa	cts
Serving Size 1/ Servings Per C		er 32	
Amount Per Servin		. 02	
Calories 60	Calo	ries fron	n Fat 20
		% Da	ily Value
Total Fat 2g			3%
Saturated Fat 0g			0%
Trans Fat 0g	1		
Cholesterol 0mg			0%
Sodium 125mg			5%
Total Carbohy)a	3%
		ry .	
Dietary Fibe	r 1g		4%
Sugars 2g			
Protein 2g			
Vitamin A 4%	• \	/itamin (25%
Calcium 0%		ron 2%	2070
*Percent Daily Value diet. Your daily value depending on your of	es may be calorie nec	higher or leds:	ower
	alories ess Than	2,000 65g	2,500 80g
	ess Than	20g	25g
	ess Than	300mg	300 mg
	ess Than	2,400mg	2,400mg
Sodium Le Total Carbohydrate		300g	375g

Instructions:

- 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).

Source: Sisters in Health: A Nutrition Program for Women. Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 1999. Recipe adapted from Susan Kessler, Healthy Heart Snack Choices Resource Guide (Plainview, NY: Cornell Cooperative Extension of Nassau County, 1995).



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