Read a Recipe

Pizza English Muffins

Prep Time: 10 minutes

Ingredients:

- 1 English muffin
- tomato sauce
- shredded mozzarella cheese
- toppings such as chopped onion, broccoli, or mushroom (optional)
- seasonings such as oregano, garlic powder, or red pepper flakes (optional)

Directions:

1. Preheat a toaster oven or oven to 250 degrees (You'll need adult assistance with this!).
2. Split open an English muffin, so you have two halves.
3. Spread tomato sauce on each half.
4. Sprinkle shredded cheese on top of the tomato sauce.
5. Sprinkle on your favorite toppings.
6. Put a pinch of seasonings on each half.
7. Put the English muffins on a baking sheet.
8. Bake for approximately 8-10 minutes until the cheese is bubbly.
9. Remove from oven (Ask an adult for assistance here too!) and let cool.

Serves 1

Enjoy!

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Choose the correct answer for these questions.

1. Which three ingredients in this recipe must you have to make the pizza?

1 English muffin

broccoli

tomato sauce

shredded mozzarella cheese

2. Which ingredients are optional?

Onion

Broccoli

Mushroom

Tomato sauce

3.What is the first step in the recipe?

Preheat a toaster oven to 250 degrees.

Preheat a toaster oven or oven to 250 degrees.

Preheat a oven to 250 degrees.

4. What should you do after spreading the sauce on the pizza?

Sprinkle shredded onions

Sprinkle shredded broccoli

Sprinkle shredded cheese

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5.Which two steps in the recipe require adult assistance?

Steps 1 and 9

Steps 3 and 9

Steps 1 and 2

6. Look at steps 8 and 9. What should you do if the cheese is hot and bubbly, but the pizza has only been cooking for 6 minutes?

Let it cool.

Eat it quickly.

Ask an adult for assistance.

7. What kitchen tool can you use to make sure you cook the food for the right amount of time?

Measuring cup.

Pot

Frying pan

8. How many people does this recipe serve?

2 servings

1 serving

3 servings

9. What must you do after you remove the pizza from the oven, but before you eat it?

Eat it right away.

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Let it cool.

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