

Mini English Muffin Pizzas - Quick, Customizable & Kid-Approved

Sometimes, the best meals are the simplest ones-and that's exactly what makes these



OVEN
400°F

TIME
15 min

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INGREDIENTS

6 English muffins, split in half

1 cup pizza sauce

1½ cups shredded mozzarella cheese

Toppings of choice: mini pepperoni, sausage crumbles, diced bell peppers, mushrooms, olives, etc.

Olive oil (optional, for brushing)

Italian seasoning or oregano, for sprinkling

Swaps & Notes:

No pizza sauce? Use marinara or even pesto.

Gluten-free option: Use gluten-free English muffins.

Dairy-free? Use vegan cheese shreds.

Add pineapple, jalapeños, or leftover taco meat for wild combos.

Try breakfast versions with scrambled eggs and cheese on top!

Instructions:

Preheat your ovenSet it to 400°F (200°C).

Prep the muffinsPlace muffin halves cut-side up on a baking sheet. For a crispier base, lightly brush with olive oil.

Add sauce and toppingsSpoon about a tablespoon of pizza sauce onto each muffin. Sprinkle with mozzarella, then pile on your toppings.

Season and bakeDust each mini pizza with Italian seasoning or dried oregano.Bake for 10-12 minutes,

or until the cheese is bubbly and the edges are golden.

Cool slightly and serveLet them cool for 1-2 minutes before serving-molten cheese is no joke!

Tips for Success:

Toast the muffins lightly first for an extra-crispy result.

Use a cookie sheet without a liner for better browning.

Let kids build their own-makes dinner fun and interactive.

Serving Suggestions & Pairings:

Pair with Blueberry Lemonade for a fresh drink.

Add a platter of Sheet Pan Quesadillas for bigger appetites.

Finish with sweet bites like Chocolate Chip Cookie Bites or the colorful Unicorn Poke Cake for dessert.

Storage & Leftovers:

Fridge: Store leftover pizzas in an airtight container for up to 3 days.

Reheat: Pop them in the toaster oven or bake at 350°F for 5-7 minutes.

Freezer: Wrap individually and freeze. Reheat from frozen at 375°F for 10-12 minutes.

More Recipes You'll Love:

Sheet Pan Quesadillas

One-Pan Breakfast Bake

Chocolate Chip Cookie Bites

Final Thoughts:

DIRECTIONS

1. Preheat your oven: Set it to 400°F (200°C).
2. Prep the muffins: Place muffin halves cut-side up on a baking sheet. For a crispier base, lightly brush with olive oil.
3. Add sauce and toppings: Spoon about a tablespoon of pizza sauce onto each muffin. Sprinkle with mozzarella, then pile on your toppings.
4. Season and bake: Dust each mini pizza with Italian seasoning or dried oregano. Bake for 10-12 minutes, or until the cheese is bubbly and the edges are golden.
5. Cool slightly and serve: Let them cool for 1-2 minutes before serving-molten cheese is no joke!
6. Tips for Success: Toast the muffins lightly first for an extra-crispy result.
7. Use a cookie sheet without a liner for better browning.
8. Let kids build their own-makes dinner fun and interactive.
9. Serving Suggestions & Pairings: Serve these with a few easy sides and treats for the ultimate casual meal:
10. Pair with : Blueberry Lemonade for a fresh drink.
11. Add a platter of : Sheet Pan Quesadillas for bigger appetites.
12. Finish with sweet bites like : Chocolate Chip Cookie Bites or the colorful Unicorn Poke Cake for dessert.
13. Storage & Leftovers: Fridge: Store leftover pizzas in an airtight container for up to 3 days.
14. Reheat: Pop them in the toaster oven or bake at 350°F for 5-7 minutes.
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frozen at 375°F for 10-12 minutes.

16. More Recipes You'll Love: Keep the snackable fun going with these favorites:
17. Sheet : Pan Quesadillas
18. One- : Pan Breakfast Bake
19. Chocolate : Chip Cookie Bites
20. Final Thoughts: Mini English Muffin Pizzas are proof that great food doesn't need to be complicated. They're customizable, quick, and loved by all ages-a total lifesaver when you need something satisfying in a flash.
21. If you whip up a batch, tag @chefmaniac and show off your pizza combos! I'd love to see your most creative topping ideas.

SWAPS & NOTES

Crispy, cheesy, and completely customizable, these little pizzas are ready in just about 15 minutes from start to finish.

It's a great way to satisfy your pizza cravings without the dough fuss.

Why I Love This Recipe This recipe is my go-to when I want something fast, fun, and flexible .

It's basically pizza night made ridiculously easy-and everyone gets to build their own.

TIPS FOR SUCCESS

Toast the muffins lightly first for an extra-crispy result.

Use a cookie sheet without a liner for better browning.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-english-muffin-pizzas-quick-customizable-kid-approved/>