

## 15-Minute Mini Pizzas Perfect for School Lunches

Mini Lunchbox Pizzas Recipe (Perfect for Kids!)



OVEN  
375°F

TIME  
3 min

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Recipe Card

SAVE  
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### INGREDIENTS

Dough:

2 cups (300g) self-raising flour

1 cup (250g) full-fat plain Greek yogurt

Toppings:

1/3 cup (90g) tomato paste (concentrated puree)

1 cup (125g) freshly shredded mozzarella

1/2 cup (80g) pepperoni slices

### DIRECTIONS

1. Prepare the Dough: In a large mixing bowl, combine the self-raising flour and Greek yogurt. Stir until a rough dough forms, then knead on a floured surface for about 2-3 minutes until smooth and elastic.
2. Shape the Mini Pizzas: Divide the dough into small golf ball-sized portions. Roll each out to about 4 inches in diameter and place on a parchment-lined baking sheet.
3. Add the Toppings: Spread a thin layer of tomato paste over each mini base. Sprinkle with mozzarella and top with pepperoni slices.
4. Bake: Preheat oven to 375°F (190°C). Bake for 12-15 minutes, or until the cheese is melted and the crust is golden.
5. Cool & Serve: Let the mini pizzas cool slightly before packing into lunchboxes. They're also amazing fresh from the oven or reheated the next day!

### SWAPS & NOTES

Mix 2 cups all-purpose flour with 1 tbsp baking powder and 1/2 tsp salt.

Yogurt: Dairy-free yogurt also works if you need a vegan base.

Toppings: Swap pepperoni for ham, olives, pineapple, or go veggie with mushrooms and bell peppers.

Cheese: Try cheddar or a blend for a new flavor twist.

### TIPS FOR SUCCESS

Use parchment paper to prevent sticking and make cleanup easier.

Press toppings lightly into the cheese so they don't fall off during baking.

For extra crisp, brush the edges of the dough with olive oil before baking.

Add shredded chicken or cooked sausage.

