

RUSTIC MINI PIZZAS

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 1 lb puff pastry from the store
- 1 ½ cups italian tomato sauce
- 1 package shredded mozzarella cheese

Choose your topping options:

- ham, diced
- mushrooms, sliced
- onions, thinly sliced (you can brown them beforehand)
- oregano, fresh or dried
- basil, fresh or dried
- sliced cherry tomatoes
- black olives, sliced
- bell peppers, sliced

Utensils:

- 1 bandeja para hornear
- 1 cortador de pizza (o un cuchillo)
- 1 cuchara (para la salsa)



INSTRUCTIONS:

1. Preheat oven to 425°F
2. Roll out puff pastry to $\frac{1}{4}$ inch thickness. Cut into squares using a pizza cutter
3. Top each square with about 2 tablespoons of tomato sauce, then add cheese.
4. Use any topping combination to create your personalized pizzas
5. Bake for 15-20 minutes until puff pastry is golden on the edges and cheese is bubbly.