

Mini Muffin Pizzas



Serves 1

Prep 11 mins

Cooking 4 mins

Easy

Ingredients

1 baby courgette

1 toasting muffin

2 tbsp ready-made pizza topping or passata

2 sun-dried tomatoes, thinly sliced

40g feta, cubed

1 tsp torn fresh oregano leaves

2 tsp olive oil

1. Preheat the grill to medium. Using a potato peeler, peel the courgette lengthways into thin ribbons.
2. Split the muffin in half. Spread the cut halves with the pizza topping or passata and toast for 1-2 mins until hot.
3. Arrange the courgettes over the muffin halves. Top with the sun-dried tomatoes, feta and oregano. Season. Drizzle with the olive oil and grill for 2 minutes.