

Cheese & Tomato Muffin Pizzas

INGREDIENTS

Plain Muffins
Cheese
Chopped Tomatoes
Onions
Basil
Cannelloni Beans
Garlic Puree
Tomato Paste

METHOD

1. In a large pan cook the onions in a little oil, add tomato paste and cook out for a few minutes.
2. Add the rest of the ingredients and bring to the boil.
3. Puree into a smooth mixture.
4. Cut the muffins in half and spread with the sauce, top with cheese and place in a lined baking tray.
5. Bake for 10-15mins at 180c or until golden brown
6. Allow to cool, serve and enjoy!

