



HAM & MUSHROOM ENGLISH MUFFIN PIZZA

WHEN YOU WANT HOMEMADE PIZZA BUT YOU DON'T WANT TO MAKE THE DOUGH, ENGLISH MUFFINS COME IN CLUTCH. THEY MAKE FOR THE PERFECT FUN SIZED PIZZAS. GIVE EVERYONE THEIR OWN PIZZA OR SLICE THEM UP AS SAMPLES FOR A CROWD.

PREP TIME:

10 MIN

COOK TIME:

20 MIN

TOTAL TIME:

30 MIN

SERVES:

12 PEOPLE

INGREDIENTS

- 8 slices Frick's Gourmet Sliced Ham, chopped
- 6 English muffins, halved
- 1 (14-ounce) jar pizza sauce
- 3 Tbsp. Parmesan cheese
- 1-2 tsp. Italian seasoning
- 1 tsp. garlic powder
- 1 (8 oz) package shredded mozzarella cheese
- 5 brown mushrooms, sliced and chopped

INSTRUCTIONS

1. Turn oven on the high broil setting or 450°F. Line a large, rimmed baking pan with foil. Place the English muffin halves on the baking pan, so the bottoms are on the bottom of the pan. Toast the English muffins until golden brown and crisp, approximately 6-7 minutes depending on your oven. Do not walk away while the English muffins are toasting! Once toasted, remove the English muffins from the oven and reduce the heat of the oven to 350°F.
2. Top each toasted English muffin with a tablespoon of pizza sauce, a sprinkle of Parmesan cheese, a sprinkle of Italian seasoning and garlic powder (depending on your taste preferences), 2-3 tablespoons shredded mozzarella cheese, 5-6 chunks of gourmet ham and 4-5 sliced mushrooms.
3. Bake pizzas in 350°F oven for 13-15 minutes, or until cheese is melted. Serve hot or cold.

A Kelly Mikolich of Kelly Lynn's Sweets & Treats creation

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