

Easy Pizza - Food Truck Lab #1



- **Preparation time:** 5 minutes
- **Total time:** 10 minutes
- **Serves:** 1, yield: 1 mini pizza

ABOUT THIS RECIPE

"I once had a craving for pizza, but I didn't have the things to make pizza dough, so I had this idea. A good recipe for kids too. I use pita pocket or english muffins.

INGREDIENTS

- * 1 pita bread (1 per person) OR ½ english muffin per person
- * 2 tablespoons (Tbl) pizza sauce
- * 1/8 cup shredded mozzarella cheese
- * spices (oregano, basil, garlic powder) or dried herbs (oregano, basil, garlic powder)
- * 1 tablespoon (Tbl) olive oil

DIRECTIONS - Head chef completes steps 1-3, Sous Chef completes steps 4-7, Both complete 9-11

1. Preheat oven to 400 degrees
2. Brush some olive oil on the pita. (basting brush)
3. Spread the sauce over the pita. (spoon)
4. Sprinkle on the grated cheese. (dry measuring cup)
5. Sprinkle pinches of desired herbs and spices and add the ingredients you want.
6. Place on a baking sheet, bake for 5-7 minutes at 400 ° or until the cheese melts (times may vary).
7. Use oven mitts to get baking sheet out of oven. (oven mitts)
8. Place on mini pizzas on plate.
9. Have class host take plates out to table.
10. Wash and clean all kitchen tools used.
11. Clean up kitchen area (stove, counters and floor) Use spray cleaner & paper towel & broom
12. Place all dirty dish towels into the dirty bin to be washed
13. Take off the apron and place nicely on the clean counter.

What are other toppings the food truck could offer?

