



Bread Pizza Recipe

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by our internal recipe team



6

Everyday Ingredients

3

Easy Steps



5

Minutes Only

4

Serving Portions

The Recipe Story

A quick and easy adaptation of pizza, which is a big favorite for kids. You can play with all kinds of toppings and garnishes and customise each bread pizzas as per your family's taste. Great as a snack or as an accompaniment for a bowl of soup, it satisfies the craving for junk food with this healthier home option.



The Ingredient List



MAGGI Hot & Sweet Tomato Chilli Sauce
8 tablespoons



Capsicum
8 tablespoons, chopped



Pizza Cheese
4 tablespoons, grated



Bread
8 slices



Onion
8 tablespoons, chopped



Cheddar cheese
4 tablespoons, grated

The Easy Steps

STEP 01

Mix together the pizza cheese and cheddar cheese. Spread 1 tablespoon of MAGGI Hot & Sweet Tomato Chilli Sauce evenly on each slice of bread.

STEP 02

Put chopped 1 tablespoon each of capsicum and onion over the sauce (and/or any other toppings as desired). Then sprinkle 1 tablespoon of grated cheese.

STEP 03

Heat a frying pan on medium flame for 1-2 min, place bread pizza in the pan. Cover the pan and reduce flame and let the pizza cook for 7-8 minutes or till the cheese melts and the base is golden brown. Repeat for all. OR Place in a hot oven till the cheese melts and base is golden brown.

Crunchy Twist to your Bread Pizza

Top the cheese with some crushed cornflakes and press it down a bit before putting in the pan/oven, to give a crunchy twist to your Bread Pizza.



The Nutrition Story

Bread Pizza is a convenient way to recreate Pizza with bread instead of Pizza base. This recipe is a source of vitamin C and provides 28% of vitamin C RDA of an adult.

9%	11%	11%	8%	28%
Energy (Kcal)	protein	Carbohydrate (g)	Total fat (g)	Vitamin C (mg)

The Health Tip

You may use multigrain bread and other veggies like tomato, broccoli for added fibre content.

The Perfect Meal

Enjoy 2 breads along with a salad and iced tea for a refreshing meal.

The Right Serve

- 2 breads
- The recommended portion size of this dish is 2 breads

*DISCLAIMER: Please check the ingredients used to identify if you are allergic to any particular food. The suggestions shared here are for guidance purpose only. Nutritive values of the final dish are indicative and based on the amount of standard ingredients used.