

Crunchy Bread Pizza Recipe

Ingredients

160 grammes Bread, white, commercially prepared (includes soft bread crumbs)
 80 grammes Peppers, sweet, green, raw
 8 cuillères à soupe Onions, raw
 20 grammes Cheese, mozzarella, whole milk
 60 grammes Cheese, cheddar
 1/20 cups NESTLÉ® Corn Flakes Breakfast Cereal
 8 cuillères à soupe MAGGI® Sauce piment doux

Instructions

1. Prepare ingredients as mentioned in the list. Mix together the pizza cheese and cheddar cheese. Spread 1 tablespoon of MAGGI Hot & Sweet Tomato Chilli Sauce evenly on each slice of bread.
2. Put 1 tablespoon each of chopped capsicum and onion over the ketchup (and/or any other toppings as desired). Then sprinkle 1 tablespoon of grated cheese and 1 teaspoon crushed cornflakes and press gently.
3. 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.
4. Serve hot!

Nutrients

Les glucides	54.18
Énergie	331.62
Les graisses	8
Protéine	10.31

47 Minutes

4 Servings