



CULINARY LEARN AND SHARE

MATZO PIZZA

By Chef Sank of @EatKraveLove

Ingredients

- 1 sheet matzo
- ¼ cup marinara, tomato, or pizza sauce
- ½ cup shredded mozzarella (or any cheese you have on hand)

Optional

- Sprinkle of chili flakes
- Sprinkle of Italian seasoning
- Sprinkle of garlic powder
- Basil Leaves to top (and make it look fancy!)
- ... and any pizza toppings you like!

Directions

Note: Please use a pot with a lid or cover with foil if no lid is available.

Place the matzo in a pan large enough to hold it flat. Sprinkle half the cheese on the matzo. Cover with the lid.

Heat the matzo on medium heat until the cheese melts. Remove the pan from the heat (this creates a barrier so the matzo does not get as soggy).

Spread sauce on the matzo; add the remaining cheese and seasonings as desired plus any of your favorite toppings.

Return the pan to the heat and “bake” in the pan until the cheese has melted.

Serve and enjoy!



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