



Matzah Pizza for Passover

Yield: 2

Ingredients

2 matzah squares
1 3/4 c shredded mozzarella cheese
1/3 c tomato sauce

Instructions

1. Preheat oven to 400 degrees.
2. Line a baking sheet with parchment paper and place matzah on top.
3. Divide sauce in half between the matzah and spread evenly to the edges of the cracker, then sprinkle each with half of the mozzarella.
4. Bake for about 10 minutes or until desired color.
5. Remove from the oven and immediately transfer the pizzas to a wire cooling rack to help keep the bottom from becoming soggy.
6. Cool 15 minutes and serve.