



Corned Beef Pizza Recipe

Preparation Time	10
Cooking Time	20
Serving Size	8

Ingredients:

- 8 pcs pandesal, large, sliced into two
- 1 pouch DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce (115g)
- 2 cans corned beef (150g), cooked
- 1 pc onion, white, medium, cut into rings
- 100 g melting cheese, coarsely grated

Preparation:

1. Pre-bake/toast pandesal for 2 minutes. Spread with DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce.
2. Top with corned beef, onion, and cheese. Bake for another 3-5 minutes or until cheese melts.

Chef's Tip

Toasting the bread before topping with the sauce dries out the bread and makes it crunchy.

Lusog Notes

This recipe is a source of calcium that helps in the formation and maintenance of strong bones and teeth. Calcium is also important in nerve transmission and blood clotting.

Cooking Skills Needed

- Mixing
- Baking

Cooking Tools

- Measuring Cups
- Chopping Board
- Measuring Spoon
- Spatula