

Caprese Pizza Bites

4 Servings | 1 Fueling | ¼ Lean | ½ Green | ½ Healthy Fat | 2 Condiments

Ingredients

4 pckts. Buttermilk Cheddar Herb Biscuits
½ cup unsweetened, original almond or cashew milk
2 tsp olive oil
Cooking Spray
1 cup basil leaves, julienned
4 oz fresh mozzarella log, cut into 12 small pieces
3 Roma or plum tomatoes, thinly sliced
2 tbsp balsamic vinegar

Instructions

Preheat oven to 450°F

In a medium-sized bowl, mix biscuit, milk, and oil until well combined

Divide biscuit mixture evenly among 12 slots of a standard-sized, lightly greased muffin tin

Layer a slice of mozzarella, followed by a slice of tomato and topped with a few pieces of basil into each slot

Bake for 10 to 12 minutes, until biscuit mixture is browned & cheese is bubbly

Drizzle tops with balsamic vinegar before serving