









Quinoa Pizza Bites

Use up leftover quinoa with these fun and easy quinoa pizza bites. Kid friendly and they make a great snack or appetizer!

 Course	Snack
 Cuisine	American
 Keyword	quinoa pizza bites
 Prep Time	10 minutes
 Cook Time	15 minutes
 Total Time	25 minutes
 Servings	18
 Author	Danielle



★★★★★
4.86 from 7 votes

Ingredients

- 1 and 1/2 cups cooked quinoa
- 1 cup shredded mozzarella cheese
- 1 cup mini pepperonis
- 1/4 cup grated parmesan cheese
- 1 large egg
- 1 teaspoon Italian seasoning
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder

Instructions

1. Preheat oven to 400 degrees Fahrenheit. Spray a mini muffin pan well with non stick cooking spray and set aside.
2. Add all of the ingredients to a large bowl and mix until fully combined.
3. Evenly distribute the mixture between the mini muffin cavities (you should end up with about 18-20) and gently press it down.
4. Bake at 400 degrees Fahrenheit for 15-20 minutes.
5. Remove from the oven and allow to cool in the pan for about 5 minutes. Remove from the pan and serve with marinara sauce.

Notes

Store leftover quinoa pizza bites in an airtight container in the refrigerator for up to five days. Reheat before serving.