



5-Minute Pizza Snack Hack



Entire recipe: 87 calories, 2.5g total fat (1g sat. fat), 253mg sodium, 9.5g carbs, <0.5g fiber, 1.5g sugars, 5.5g protein

Total: 5 minutes

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Ingredients

1 tbsp. marinara sauce with 70 calories or less per 1/2-cup serving
1 tsp. light/low-fat ricotta cheese
1 rice cake (any savory flavor)
Half a stick of light string cheese, pulled into shreds or roughly chopped
Optional seasonings: dried basil, garlic powder, Italian seasoning, salt, black pepper

Directions

In a small bowl, mix marinara with ricotta to form a creamy sauce. Spread over rice cake, and sprinkle with your choice of seasonings.

Top with string cheese pieces, and microwave for 30 seconds, or until melted.

MAKES 1 SERVING

HG Alternative: For a white pizza fix, skip the marinara and increase the ricotta to 1 tbsp. This version has 87 calories and a **SmartPoints®** value of 3* on all three plans.

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