

Egg, Tomato and Cheese Breakfast Pizzas

Recipe Provided By: Dairy Farmers of Canada

Recipe Source: Cookspiration.com



Recipe Info

Prep Time: 8 minutes

Cooking Time: 5 minutes

Servings: 4

Ingredients

4 whole wheat pita breads, about 7 inches (18 cm) diameter

1 cup (250 mL) shredded Mozzarella cheese

2 small tomatoes, thinly sliced

Pepper

4 large eggs

1/8 tsp (0.5 mL) dried basil

1/8 tsp (0.5 mL) salt

2 tsp (10 mL) butter

1 tbsp (15 mL) chopped fresh chives or green onions

Instructions

Step 1

Preheat oven to 400 °F (200 °C).

Step 2

Place pita breads on a large baking sheet, overlapping slightly at edges, if necessary. Sprinkle evenly with half of the Mozzarella and top with sliced tomatoes. Sprinkle with pepper to taste. Bake for 3 minutes or until cheese is melted and tomatoes are hot.

Step 3

Meanwhile, in a bowl, whisk together eggs basil, salt and a pinch of pepper until frothy.

Step 4

In a nonstick skillet, melt butter over medium heat. Reduce heat to medium-low and add egg mixture; cook, scrambling gently for about 1 minute or until just set.

Step 5

Remove pitas from oven. Spoon egg mixture on top, dividing equally. Sprinkle with remaining Mozzarella and chives or green onions. Bake for about 2 minutes or until pitas are crisp around the edges and cheese is melted.

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