



# Recipes for Success



## Mini Breakfast Pizzas

Cooking for a group of kids has never been easier especially when serving pizza for breakfast!

**Serves:** 4  
**Time to prepare:** 5 min  
**Time to cook:** 5 min

### Ingredients:

1 tbsp (15 mL) canola oil  
4 eggs  
2 tbsp (30 mL) 2% milk  
1/2 cup (125 mL) pizza sauce  
2 whole-grain English muffins  
1/2 cup (125 mL) shredded part skim mozzarella cheese



### Instructions

- **STEP 1:** Heat oil in large non-stick skillet set over medium heat. Whisk eggs with milk; pour into skillet.
- **STEP 2:** Cook for 1 minute or until starting to set on the bottom. Cook, stirring frequently, for 3 minutes or until small curds set, but are still tender.
- **STEP 3:** Arrange English muffins, cut side up, on a baking sheet. Spread 2 tbsp (30 mL) pizza sauce over each English muffin. Top with 1/3 cup (75 mL) scrambled eggs and sprinkle with 2 tbsp (30 mL) shredded mozzarella. Place under broiler for 2 to 3 minutes or until cheese is melted.

### Tip:

- Add some colour by garnishing each pizza with finely chopped green pepper.

For this recipe and more, visit [www.eggs.ca/recipes](http://www.eggs.ca/recipes).