

# Breakfast Pizza

## Ingredients:

Whole wheat pitas	4
Tomatoes, thinly sliced	2
Mozzarella cheese, grated	1 cup
Eggs, large	4
Spinach, fresh	1 cup



## Directions:

1. Preheat oven to 400 F
2. Place pita breads on large baking sheet. Sprinkle evenly with half of the mozzarella cheese and top with sliced tomatoes. Bake for 3 minutes or until cheese is melted and tomatoes are hot.
3. Meanwhile, whisk together eggs until frothy. Pour eggs into a non-stick frying pan. Cook over medium heat; gently scrambling for about 1 minute or until just set.
4. Spoon egg mixture on top of pitas, dividing equally. Sprinkle spinach and remaining mozzarella cheese. Bake for about 2 minutes or until pitas are crisp around the edges and the cheese is melted.

**Makes 4 pizzas**