

# Pizza Scramble

What's your favorite food? My bet is on (drum roll please)...Pizza! In the month of March this terrific recipe is a great way to combine a favorite meal with Eggactly what the Easter Bunny dreams of. And better yet, it works for breakfast, lunch and dinner. So conserve your Eggergy, gather your IngrEGGiants and get ready for some Eggsellent food.

**Prep time:** 10 minutes

**Cook time:** 5 minutes

**Bake time:** 15 minutes

**Yield:** 6 Servings

## Ingredients:

- \* 1 refrigerated pizza crust
- \* 1 each small red, yellow, and green pepper, seeded, cored, and diced
- \* 2 Tbs olive oil
- \* 1/2 tsp salt, or to taste
- \* Pinch of black pepper
- \* 8 eggs
- \* 1/4 cup low-fat milk
- \* 1 cup grated part-skim mozzarella cheese

## Directions:

1. Preheat oven to 375 degrees. Unroll pizza crust onto a nonstick baking sheet and press out into a rectangle. Bake for 7 minutes.
2. In a large skillet, sauté vegetables in 1 tablespoon of olive oil for about 5 minutes, then add salt and pepper. Transfer vegetables to a bowl. Wipe skillet clean with a paper towel.
3. In a large bowl, beat eggs with milk. Pour the remaining olive oil in the skillet, and cook eggs on medium heat, stirring, until firm but still moist. Remove from heat.
4. Sprinkle half the cheese onto the pizza crust. Top with scrambled eggs, then vegetable mixture, and then remaining cheese.
5. Bake 7 to 8 minutes, or until the cheese is melted and crust is completely baked. Cut into wedges.

