

Egg PIZZA

6 Servings

Ingredients:

6 eggs

1/3 cup milk

$\frac{1}{2}$ teaspoon salt, optional

$\frac{1}{4}$ teaspoon oregano leaves, crushed

Dash pepper

1 tablespoon butter or cooking oil OR cooking spray

$\frac{1}{4}$ cup pizza sauce

$\frac{1}{2}$ cup (2 oz.) shredded mozzarella cheese

Preparation:

In medium bowl, beat together eggs, milk, salt, if desired, oregano and pepper until blended. In 10-inch omelet pan or skillet with ovenproof handle over medium heat, melt butter. Pour in egg mixture. Cover. Cook until egg mixture is almost set, about 10 to 12 minutes. Spread with pizza sauce. Sprinkle with cheese. Uncover. Broil about 6 inches from heat until eggs are completely set and cheese is melted. Serve from pan or, with a pancake turner, slide from pan onto serving plate. Cut into wedges.