
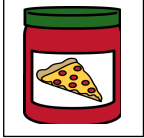
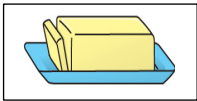

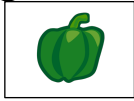
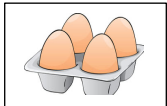


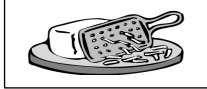

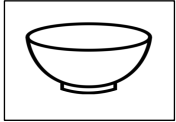
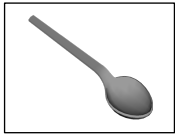
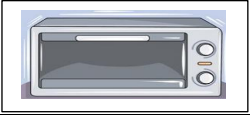



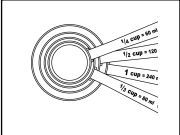
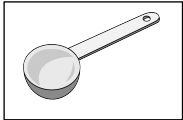




# Scrambled Egg Pizza Melts

Makes: 4 servings

Ingredients:	
2 English muffins	
1/4 cup pizza sauce	
1 tbsp butter	
1/2 cup sliced mushrooms	
1/3 cup chopped green pepper	
4 eggs	
2 tbsp milk	
Pinch salt and pepper	
1/4 cup shredded mozzarella cheese	

Supplies:	
Skillet	
Bowl	
Spoon	
Toaster oven or oven	
Whisk	
Knife	
Baking sheet	
Measuring cups	
Tablespoon	

## Steps:

1. Under broiler or in toaster oven, toast English muffins for about 1 minute or until golden brown. Spread each with 1 tbsp pizza sauce and set aside.
2. In a nonstick skillet, melt butter over medium heat; cook mushrooms and green pepper, stirring occasionally for about 5 minutes or until softened.
3. Whisk together eggs, milk, salt and pepper.
4. Add to pan and cook on medium heat, stirring, for about 1 minute or until softly set.
5. Spoon egg over muffin. Top with veggies.
6. Sprinkle cheese; broil for another 2-3 minutes or until melted.