

ENGLISH MUFFIN EGG PIZZA

Intermediate Lifestyle

Ingredients

1 English muffin
1 small-medium tomato
1 hard boiled egg, sliced
3 TBS grated or shredded low-fat Mozzarella, divided extra virgin olive oil oregano

Instructions:

- 1. Toast the English muffin halves, and place on a cookie sheet.
- 2. Drizzle each half with olive oil, then layer on the tomato slices, hard boiled egg slices and 1-1/2 TBS of the Mozzarella cheese on each muffin half. Sprinkle both halves with oregano.
- 3. Broil 5 minutes or until the cheese melts.

Portion-Per-Serving Information: (Yields 1 serving) = 1/2 P, 1 V, 1 M, 1 G