

## Healthy Breakfast Pizza

## Ingredients Needed for Healthy Breakfast Pizzas

- 2 Aunt Millie's 100% Whole Wheat English Muffins
- 1 small tomato, seeded and diced
- 2 teaspoons extra-virgin olive oil
- 4 thin slices Canadian bacon, divided
- <sup>1</sup>/<sub>2</sub> cup shredded part-skim mozzarella cheese
- Chopped fresh basil, for garnish (optional)

## Directions | Yield: 4 servings for Healthy Breakfast Pizzas

- 1. Preheat the oven to 450°F.
- 2. Place the English muffin halves cut-side up on a baking sheet.
- 3. Top each with tomato, and drizzle with  $\frac{1}{2}$  teaspoon olive oil on each half.
- 4. Sprinkle with Canadian bacon and cheese.
- 5. Bake until the cheese melts, about 10 minutes.
- 6. Sprinkle with basil if using.
- 7. Serve and enjoy your Healthy Breakfast Pizza!



