

Pizza Frittata

Ingredients:

- 8 eggs
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 Tbs olive oil
- 8 oz. sliced mushrooms
- 1/2 cup pepperoni
- 4 oz. shredded mozzarella cheese
- 1/4 to 1/2 cup pizza sauce
- chopped basil

Set rack about 6 inches from the broiler; preheat broiler. In a large bowl, beat eggs with salt and pepper. Set aside.

In an oven-proof skillet (about 10 inches) heat oil over medium-high heat. Add mushrooms and cook, stirring often, for about 5 minutes. Add pepperoni and then pour in eggs. Tilt pan to evenly distribute and then scatter mozzarella on top. Reduce heat to medium. As eggs on bottom set, gently slide spatula under, lifting so the raw eggs flow underneath. When eggs are about halfway cooked, spoon on the sauce.

Broil until top is set and starts to brown. Let set 5 minutes before serving, garnishing with freshly chopped basil. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Who doesn't have a nice day when there's pizza
for breakfast?" - Me***