Biscuit Breakfast Pizza

Serves 4

Ingredients:
• 8 count pkg. of refrigerated whole wheat biscuits
• Cooking spray
• 1 cup pizza sauce
• 6 large eggs
• 1/2 cup reduced fat mozzarella cheese
• 1/3 cup low fat milk
• 1/4 cup green pepper
• 1/2 teaspoon dried oregano
• 1/4 teaspoon garlic powder
• 1/4 teaspoon onion powder
• 1/4 teaspoon pepper
• Pinch of salt

Directions:
1. Spray baking sheet with cooking spray.
2. Preheat oven and bake biscuits according to package instructions.
3. Place skillet on burner to preheat on medium high.
4. Chop green pepper.
5. Scramble eggs, milk, green pepper and all the seasonings.
6. Remove biscuits from oven and slice in half, and reduce oven temperature to 250 degrees.
7. Spread 2 tablespoons of pizza sauce on each bottom half of biscuit.
8. Top each biscuit with egg, sprinkle with cheese, and top with top half of biscuit.
9. Bake in oven about five minutes or until the cheese melts.
10. Remove biscuits from oven, serve, and enjoy.

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