



PREP TIME

30
minutes

TOTAL TIME

30
minutes

SERVINGS

12

ENGLISH MUFFIN BREAKFAST PIZZAS

Toasted English muffins create the perfect crust for mini breakfast pizzas.



Ingredients

- 6 English muffins, split in half
- PAM® Original No-Stick Cooking Spray**
- 1/2 pound **Odom's Tennessee Pride® Mild Country Sausage Roll**, thawed if frozen
- 1/2 cup chopped yellow onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped fresh button mushrooms
- 8 eggs, beaten
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1-1/2 cups shredded part-skim mozzarella cheese

Directions

- 1.** Preheat broiler. Place English muffin halves on a baking sheet; set aside. Spray a large skillet with **PAM® Original No-Stick Cooking Spray**. Heat over medium-high heat. Add **Odom's Tennessee Pride® Mild Country Sausage**, onion, bell pepper and mushrooms; cook 5 minutes or until sausage is crumbled and vegetables are tender, stirring occasionally. Drain. Remove from the skillet and keep warm.
- 2.** Reduce heat to medium. Add eggs to the same skillet; sprinkle with salt and black pepper. Cook without stirring until the edges and bottom begin to set. Gently turn to scramble; continue cooking until set.
- 3.** Broil English muffin halves 2 minutes or until toasted. Top halves evenly with sausage mixture, scrambled eggs and cheese. Broil 3 minutes more or until the cheese melts. Serve immediately.

TIPS

Make Ahead: Freeze pizzas on parchment-lined baking sheet. Once pizzas are frozen, individually wrap and store in freezer for up to 3 months. To reheat, unwrap pizza and place on microwave-safe plate. Microwave on HIGH 2 minutes or until cheese melts. Let stand 1 minute before eating.