

## Cheesy Breakfast Pizza

### Nutrition Facts

Servings Per Container	
<b>Serving size</b>	<b>(255g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>310</b>
<b>% Daily Value*</b>	
<b>Total Fat 11g</b>	<b>14%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol 195mg</b>	<b>65%</b>
<b>Sodium 580mg</b>	<b>25%</b>
<b>Total Carbohydrate 39g</b>	<b>14%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein 12g</b>	
Vitamin D 1mcg	<b>6%</b>
Calcium 110mg	<b>8%</b>
Iron 2mg	<b>10%</b>
Potassium 238mg	<b>6%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### INGREDIENTS (Yield: 35 servings)

SERVING		
1 #10 Can	3 oz	Muy Fresco Reduced Sodium Cheddar Cheese Sauce
4 lb 6 oz	2 oz	Red Peppers Diced
35 each	1 each	Whole Eggs
35 each	1 each	Individual 6" Pizza Crusts, (2 oz)

### DIRECTIONS

- Beat eggs until mixed well
- Cook eggs and stir occasionally as eggs begin to set
- Cook until slightly undercooked, fold in peppers

To assemble pizzas:

- Spread 3 oz cheese sauce (#11 scoop) on pizza crust
- Add 3 oz egg mixture (#11 scoop)
- Place assembled pizzas on sheet trays
- Bake 15 minutes at 400° F
- Hold appropriately until serving

### CONTRIBUTES

1/4 Cup	Red/Orange Vegetable Serving
2 oz	Meat/Meat Alternate Serving

