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Mosaic

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## Whole Wheat Bagel Egg Pizza

Recipe adapted from <http://www.realsimple.com/food-recipes/browse-all-recipes/english-muffin-egg-pizzas-1000000663044/index.html>

### Ingredients

Quantity for 1	Quantity for 10	
1 (2 halves)	10	Whole Wheat or Multigrain Bagels
Drizzle	~ 2 tsp	Olive oil
1 small	2-3 large	Tomato, sliced
1	10	Hard boiled eggs
2 Tbsp	1 ½ cups	Mozzarella cheese
Pinch	~ 2 tsp	Oregano (or Italian spice mix)
Pinch	~ ½ tsp	Salt

### Directions

- 1) Place eggs in a single layer in a saucepan, covered by at least an inch or two of cold water.
- 2) Add 1/2 teaspoon of salt to water to help prevent cracking and to help with peeling. Cover pot and cook on high.
- 3) As soon as the water starts to boil, turn off the heat, but keep the pot on the warm stove. Do not remove the lid.
- 4) Leave the eggs in the hot water for 10 to 20 minutes.
- 5) Chill the eggs by placing them under cold running water. Let them sit for a few minutes until the eggs are cool.
- 6) Peel eggs then slice eggs into halves using a knife pre-rinsed in hot water. Wipe the knife dry every few cuts to remove sticking yolk from the knife.
- 7) Toast Bagel halves and place on a cookie sheet.
- 8) Drizzle each with olive oil, then sprinkle with oregano (or Italian spices).
- 9) Layer on tomato slices, egg slices and cheese.
- 10) Broil 5 minutes or until the cheese melts.
- 11) Let cool & enjoy!