



## Breakfast Pizza

Recipe By KAITLYN BAKER

SERVES: 1

### INGREDIENTS:

- ☐ 4 brown eggs
- ☐ 1 flour tortilla
- ☐ ¼ cup spinach
- ☐ ½ cup multi-colored peppers
- ☐ ¼ cup goat cheese
- ☐ 1 tsp. everything bagel seasoning
- ☐ 1 tsp. red chili pepper flakes
- ☐ 1 tsp. salt
- ☐ 1 tsp. pepper
- ☐ sriracha (optional)

### DIRECTIONS:

- ☐ 1. Place tortilla in a 9 inch round baking dish.
- ☐ 2. Crack open 4 eggs on top of tortilla.
- ☐ 3. Add shredded spinach, multi colored peppers, goat cheese, red chili flakes, salt, and pepper.
- ☐ 4. Place in the oven on 375°F for 5-10 minutes.
- ☐ 5. Once out of the oven, add everything bagel seasoning, green onions, and sriracha.

*This is such a fun take on a personal breakfast pizza! You can add any sort of toppings and mix it up throughout the week! Add a low carb tortilla for a low carb breakfast!*

**Did you make this recipe?**

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