

Pesto & Arugula Pizza



Ingredients

- 6 eggs
- 2 pieces of whole grain or whole wheat Naan bread
- 2 TBSP cream or skim milk
- 2 CUPS arugula
- ½ CUP pesto sauce
- Grape or cherry tomatoes (cut in half)
- 1 CUP shredded skim mozzarella or whole skim mozzarella slices

Makes 4 Servings

Directions

1. **Scramble** eggs with cream & a dash of pepper, **spray** frying pan with nonstick spray and **cook** eggs until done, **place** cooked eggs aside in a bowl
2. **Place** both pieces of Naan bread on a sheet pan
3. **Spread** pesto sauce on top of Naan Bread and **place** ½ cup of arugula on top of pesto sauce
4. **Sprinkle** scrambled eggs and sliced tomatoes over the arugula
5. **Add** slices of mozzarella cheese or ½ cup of shredded mozzarella cheese and **add** any other toppings that you prefer
7. **Bake** at 375° until cheese melts (about 10 minutes)



**Serve with side of fresh fruit & berries*