

# Breakfast Pizza Casserole

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Serves 8

Blue – 3 points

Purple – 3 points

Green – 5 points

### Dough

- 1 cup flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp yeast
- 1/4 cup non fat greek yogurt
- 1/4-1/2 cup water

### Filling

- 8 slices Canadian bacon, diced
- 6 eggs
- salt and pepper to taste
- 1 cup part skim shredded mozzarella cheese

### Dough

1. In a large bowl, combine flour, yeast, salt and baking powder. Stir

2. Add greek yogurt and stir.
3. Add water, starting with a few tablespoons and stir – add more water until the dough comes together in a ball. Knead for about a minute.
4. Let dough rise in a warm place for about 30 minutes.
5. After dough rises, spray a 9X13 pan with non stick spray
6. Roll dough out in pan, going up the side about 1/2-1 inch. Set aside

## **Filling**

1. Preheat oven to 400
2. In a bowl, beat eggs, season with salt and pepper.
3. Sprinkle Canadian bacon over the bottom of the crust
4. Pour eggs on top of Canadian bacon
5. Sprinkle cheese on top of eggs.
6. Bake for 15-18 minutes until the eggs are set. Let cool 5 minutes and cut into 8 pieces