



Egg 'n Bacon Pizza



Entire recipe: 353 calories, 13.5g total fat (6g sat. fat), 903mg sodium, 34g carbs, 6.5g fiber, 4g sugars, 29g protein

Prep: 5 minutes **Cook:** 15 minutes

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Ingredients

1 stick light string cheese
1/4 cup light or low-fat ricotta cheese
1 tsp. reduced-fat Parmesan-style grated topping
1 high-fiber pita
1 large egg
1 tbsp. precooked real crumbled bacon ([like the kind by Oscar Mayer](#))
Optional: salt and black pepper

Directions

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

Break string cheese into thirds and place in a blender or food processor, blending at high speed until shredded. (Or pull cheese into shreds and roughly chop.)

In a small bowl, mix ricotta cheese, shredded string cheese, and Parmesan. If you like, season with salt and pepper.

Lay pita on the baking sheet and spread with cheese mixture, leaving a 1/2-inch border. Bake until hot and lightly browned at the edges, 10 - 12 minutes.

Meanwhile, bring a skillet sprayed with nonstick spray to medium heat. Add egg and cook per your preference.

Sprinkle pizza with bacon and top with the egg.

MAKES 1 SERVING

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