



## 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

**Green Plan [SmartPoints](#)® value 8\***

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

Tagged: [Breakfast Recipes](#), [Single Serving](#), [30 Minutes or Less](#)



### 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

[SmartPoints](#)® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.