





## Mexican Breakfast Pizza



Entire recipe: 203 calories, 5.5g total fat (3.5g sat. fat), 758mg sodium, 13g carbs, 3g fiber, 0.5g sugars, 23.5g protein

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



More: Breakfast Recipes, 30 Minutes or Less, Single Serving, 5 Ingredients or Less

## **Ingredients**

1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute 1/4 cup fat-free refried beans 1/4 cup shredded reduced-fat Mexican-blend cheese 1 1/2 tsp. taco sauce Optional topping: chopped fresh cilantro

## Directions

Bring an 8-inch skillet sprayed with nonstick spray to medium heat. Add egg, and let it coat the bottom. Cover and cook for 2 minutes, or until solid enough to flip.

Carefully flip egg crust. Top with beans and cheese, leaving a 1/2-inch border. Cover and cook for 1 minute, or until crust is fully cooked and cheese has melted.

Drizzle with taco sauce.

## MAKES 1 SERVING

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