

## English-Muffin Egg Pizzas

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Hands-On Time	Total Time	Yield
5 Mins	15 Mins	Serves 4

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Protein-rich. Meat-free. Ready in less than 10 minutes. This genius trick for using up leftover hard-boiled eggs proves so delicious, we often find ourselves making a batch solely for the purpose of preparing these mini-pizzas. First, hard-cook two eggs. (One of our favorite methods involves a steamer basket for gentle cooking.) Peel and slice the eggs, then place them atop a few English muffin-halves, along with a glug of olive oil, sliced tomato, and shredded mozzarella before toasting. Little ones love these open-faced sandwiches for a snack or a meal—but, in truth, kids of all ages scarf these cheese melts down.

### Ingredients

4 English muffins

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olive oil

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tomato slices

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2 hard-cooked eggs, sliced

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grated mozzarella

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oregano

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kosher salt

### How to Make It

**Step 1** Make Hard-Cooked Eggs.

**Step 2** Toast 8 English-muffin halves and place on a cookie sheet.

**Step 3** Drizzle each with olive oil, then layer on tomato slices, hard-cooked egg slices (½ an egg each), and a little grated mozzarella. Sprinkle with oregano and kosher salt.

**Step 4** Broil 5 minutes or until the cheese melts.

### Nutritional Information

- Calcium 94mg, • Calories 272, • Carbohydrate 28g,
- Cholesterol 217mg, • Fat 12g, • Fiber 2g, • Iron 2mg,
- Protein 12mg, • Sat fat 3g, • Sodium 380mg.