**Intro:**

Who doesn’t love pizza, so why not have it for breakfast? We used English muffins in this recipe instead of traditional pizza crust. After topping them with traditional pizza toppings, we added buttery scrambled eggs for the perfect breakfast touch. You are going to want to make plenty of these Pizza Muffins. These are not only ideal for breakfast; they are the perfect lunch or snack during the day!

**Chefs Tips:**

* Why use butter in this recipe or in scrambled eggs? The fat in the butter coats proteins in the eggs. This restricts the excess loss of liquid and contributes to fluffier eggs. Without that extra fat, the proteins can release too much liquid, creating a denser egg. Putting the science aside, extra butter makes these eggs extra delicious!
* Have fun and switch out the pepperonis with your favorite pizza toppings. Crumbled sausage, bacon or even diced ham make a great pizza addition.
* Want to add even more pizza flavor? Go ahead and add ½ teaspoon of garlic powder, and 1 teaspoon of Italian seasoning to your butter before spreading it on the muffins for a gourmet touch.

**Breakfast Pizza Muffins**

**Ingredients**

* 4 eggs
* 1 Tablespoon of milk
* ½ teaspoon each of salt and pepper
* 4 Tablespoons of Unsalted Challenge Butter, divided
* 4 English Muffins, split in half
* ½ cup of pizza sauce
* 1 cup of shredded mozzarella or Italian blend cheese
* 12 pepperonis

**Directions**

1. Lightly whisk together eggs, milk, salt and pepper in a bowl.
2. Place a non-stick skillet over medium heat, add 2 tablespoons of butter.
3. When butter is melted, pour in egg mixture. Using a spatula, mix eggs into butter as the eggs cook. Keep scrambling with spatula, and cook until eggs are soft and hold together, about 2-3 minutes. For best results, do not overcook eggs they will continue cooking in microwave.
4. If a crispy crust is desired, toast muffins in a conventional toaster or a toaster oven. Leave untoasted for a softer crust. Spread the remaining butter on each muffin half.
5. Spread each muffin half with pizza sauce. Top with cheese and pepperonis. Divide scrambled eggs and place on top of each pizza.
6. Place two pizza halves on a microwave safe plate. Microwave for 30-60 seconds, or until the cheese melts.

**Yield: 4 servings**

**To Freeze:**

* Place pizzas on a baking sheet or plate that can fit into freezer. Freeze for an hour to set ingredients in place. Remove from freezer and wrap each pizza individually in parchment paper and place them in a freezer safe zipper bag. Freeze for up to 3 months.

**To Reheat:**

* Thaw in fridge overnight, for best results. Place thawed pizza (keep parchment paper on or replace with a paper towel) on a microwave safe plate. Heat on high for 30-60 seconds.
* If taking the pizzas directly out of the freezer, remove 2 pizzas from bag and place on a microwave safe plate. Microwave for 60-90 seconds on defrost (or 50% power). Rotate pizzas, microwave for 30-60 seconds on high power, or until warmed through and cheese is melted.
* You can also reheat the pizzas in the oven or in the toaster oven. Cover with foil and bake at 350 degrees for about 15-20 minutes or until warmed through.