

# Kids in the Kitchen



## PIZZA EGG POWER BOWL

### INGREDIENTS

- 2–3 large eggs
- 1 tablespoon butter
- ½ cup roasted diced potatoes
- ¼ cup shredded mozzarella
- 2 tablespoons pizza sauce
- 2 tablespoons mini turkey pepperoni (or regular)
- 1 tablespoon grated Parmesan
- 1 tablespoon olive oil

### MODIFICATIONS

- For more calories, stir 1–2 tablespoons whole milk, butter, or heavy cream into the eggs before cooking. You can also add more cheese.
- Use less cheese for less calories. Use sharp cheddar instead of mozzarella if you are lactose intolerant.
- Drizzle olive oil on potatoes before cooking for more calories.
- Dice bell peppers and/or and cook with potatoes for more veggies.
- Add salt.

### DIRECTIONS

1. Cook the Potatoes. Preheat the oven or air fryer according to the package directions.
2. Spread the pre-diced potatoes in a single layer. Bake or air fry until golden and crispy. Set aside.
3. Crack 2–3 eggs into a small bowl.
4. Whisk with a fork until fully combined.
5. Heat 1 tablespoon butter in a nonstick skillet over medium-low heat. Pour in the eggs.
6. Gently stir with a spatula until softly scrambled.
7. Remove from heat while still slightly soft.
8. Build the Bowl Base. Add the hot potatoes to a bowl.
9. Spoon the scrambled eggs over the potatoes.
10. Spoon 2 tablespoons of pizza sauce over the eggs. Sprinkle mozzarella evenly on top. Add pepperoni slices.
11. Melt the Cheese by Place the bowl under the broiler (if oven safe) for 1–2 minutes or in the microwave for until the cheese is melted and bubbly.
12. Sprinkle grated Parmesan over the top.
13. Serve warm.

