

PIZZA BAGELS – Yield: 6 servings

6 bagels
1 cup pizza sauce
1 cup shredded mozzarella cheese
1 teaspoon oregano

1. Line a cookie sheet with foil.
Set oven rack all the way to the top.
Turn oven on **BROIL**.
 2. Split bagels in half. (If they are not presliced use a *serrated* knife to cut them.)
 3. Place the bagels on the cookie sheet with the cut side down. Toast **one minute** under the broiler. Flip the bagels over and toast the 2nd side for **one minute**.
- **When using the broiler you must leave the door slightly open for air circulation AND you must watch them because they toast quickly.**
4. Remove bagels from oven and set the cookie sheet on cooling racks.
 5. Spread each bagel half with 1 tablespoon of **pizza sauce**.
 6. Top with shredded **cheese**.
 7. Sprinkle with small amount of **oregano**.
 8. Place under the broiler and broil **one to two minutes** until cheese melts.
WATCH CLOSELY - Cheese burns very quickly.
 9. Place 2 bagel halves on a plate and carry them to your table.