

## 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 pre-sliced 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 2<sup>nd</sup> 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 on 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.