

Pizza Pie



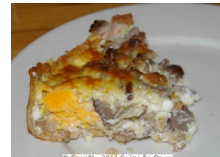
Serves	4
Prep time	20 minutes
Cook time	30 minutes
Total time	50 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	Amines Challenge , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet - Low Chemical / Failsafe , RPAH Elimination Diet – Very High Chemical
Meal type	Main Dish
Misc	Child Friendly , Pre-preparable , Serve Cold , Serve Hot

Ingredients

- 8 Slices wholemeal bread (crusts removed)
- 250g preservative-free bacon (rind and fat removed, chopped)
- 1 Small leek (coarsely chopped)
- 4 egg whites (lightly whisked)
- 4 eggs
- 1/2 cup mozzarella cheese (grated)
- 1/2 cup light tasty cheese (grated)
- salt

Directions

1. Preheat the oven to 180°C and lightly grease a 3cm deep, 22cm round dish.
2. Using a rolling pin, roll out the bread until flat. Arrange the bread over the base and sides of the dish, overlapping so that the base is completely covered. Bake for 10 minutes or until the bread is lightly toasted.
3. Heat a non-stick frying pan over medium heat. Add the bacon and cook, stirring, for 5 minutes. Add the leek and cook, stirring, for a further 5 minutes or until soft.
4. Spread half the bacon mixture over the bread base. Pour the egg whites over the bacon mixture. Crack the whole eggs over the top, then sprinkle with the remaining bacon mixture and combined mozzarella and tasty cheeses. Season with salt.
5. Bake for 20 minutes or until the eggs have set.
6. Serve with vegetables or salad.



Note

Very High Amines, Low Salicylate, Low Glutamates

This recipe can be low chemical if you use [Frimly's Real Deli Chicken](#) instead of bacon.