

BREAKFAST SAUSAGE AND EGG PIZZA

October 11 National Sausage Pizza Day

INGREDIENTS

- (1) 13.8 Ounce Can Refrigerated Pizza Dough (enriched or whole grain rich)
- 6 Large Eggs
- 2 Cups Shredded Sharp Cheddar

- 1 Cup Cooked & Crumbled Turkey or Pork Sausage
- ¹/₃ Cup Red Onion (thinly sliced)
- ¹/₃ Cup Green Pepper (thinly sliced)
- 3 Tablespoons Light Butter (melted)

DIRECTIONS

- 1. Preheat the oven to 425°. Spritz a 12 inch pizza pan with cooking spray. Press the dough onto the pan.
- 2. Brush the entire crust with the melted butter and sprinkle with $\frac{1}{2}$ of the shredded cheese.
- 3. Meanwhile, in a medium size skillet over medium heat soft scramble the eggs.
- 4. Drop spoonfuls of the cooked eggs over the cheese. Arrange the peppers, onions and sausage over the eggs and season with salt and black pepper to taste. Sprinkle remaining cheese on top.
- 5. Bake for 15-17 minutes until the crust is golden around the edges.
- 6. Cut into 12 even slices.

MEAL PATTERN CONTRIBUTION	MEAL TYPE	YIELD
🖋 Grain	-ݣ: Breakfast	12 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
1/2 Slice	1/2 Slice	1 Slice	2 Slices