

# DEEP DISH BREAKFAST PIZZA

April 5

National Deep Dish Pizza Day

## INGREDIENTS

- 1 Pound Prepared Pizza Dough (enriched or whole grain-rich)

### Pizza Sauce

- ½ Cup Plain Greek Yogurt
- 2 Tablespoons Chicken Broth
- 2 Tablespoons Milk
- ½ Teaspoon Italian Seasoning
- ½ Cup Shredded Parmesan Cheese
- ½ Cup Shredded Mozzarella Cheese



### Pizza Toppings

- 6 Eggs (scrambled)
- ¼ Cup Milk
- 6 Slices Bacon (chopped)
- ¼ Cup Shredded Parmesan Cheese
- ¼ Cup Shredded Mozzarella Cheese
- 3 Green Onions (chopped)
- Fresh Parsley (chopped to sprinkle on top)

## DIRECTIONS

1. Preheat oven to 450°F
2. In a small bowl, mix together yogurt, chicken broth, milk, oregano, garlic powder and parmesan. Set aside.
3. In a skillet, over medium high heat, start by cooking the bacon. Once the bacon is cooked and crispy remove from pan. Leave the bacon grease in the pan to cook your eggs for added flavor.
4. Whisk your scrambled eggs with milk in a small bowl. Reduce heat to medium-low and add eggs to pan, continually whisk to scrambled. Remove from heat for assembling.
5. Grease a 9x9 baking pan with olive oil, making sure all corners and sides are covered. Place dough in pan and press into the corners and up against the edges to make a deep dish crust.
6. Top with cheese sauce, scrambled eggs, bacon and more cheese.
7. Cook in preheated oven for 25 minutes until edges are golden brown. Remove from oven, cool for 5 minutes. Cut into 10 equal slices.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

## MEAL TYPE

-  Breakfast

## YIELD

10 Slices

## PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	2 Slices	4 Slices