



Breakfast Pizza

Pizza

Prep Time: 10 **Cook Time:** 10 **Total Time:** 20 **Difficulty:** Easy **Servings:** 1

INGREDIENTS

- 2-3 oz of loose pork breakfast sausage
- 2 eggs
- 1 clove of garlic
- 1 tablespoon of salted butter
- 1/8 cup of shredded cheddar cheese
- 1/4 cup of shredded mozzarella cheese
- 1/8 cup of shredded 5 Italian cheese blend
- 1/4 medium sweet onion, diced
- 12" pizza shell

DESCRIPTION

The recipe is for a 12" pizza. Scale up or down to fit your size pizza.

DIRECTIONS

Dice the onion into small pieces and set aside.

Mince garlic and set aside.

Preheat the oven to 450°F.

Melt the 1 tablespoon of butter in a small saucepan. Add the garlic and remove from heat. Mix the garlic thoroughly with the butter and then set aside.

Break up the pork breakfast sausage in a non-stick pan and cook over medium heat until browned. When finished, the sausage should look like browned crumbles—about 4-5 minutes. Remove the cooked sausage from the pan and place it on a paper towel to drain. Next, add 1/2 tablespoon of butter and the onions. Lightly salt them and sauté until caramelized, about 3-4 minutes. Take care not to overcook them. Add the eggs and cook over medium heat. Lightly sprinkle with salt and pepper. Mix until fully scrambled and cooked, about 2 minutes. Remove from heat and set aside.

Brush the butter and garlic sauce over the top of the pizza shell, spreading the garlic evenly. Sprinkle the cheddar cheese and mozzarella over the garlic sauce, and then add the pork breakfast sausage, scrambled eggs, and onions to the pizza. Top with the Italian cheese blend.

Place pizza directly on the middle oven rack and bake for 10 minutes.