

## Breakfast Flatbread Pizza

Prep Time: 10 minutes  
Total Time: 25-30 minutes  
Servings: 4 - 6



### Ingredients

1 large pizza shell (such as Boboli®)  
3 eggs  
1/3 cup milk  
1/3 tsp. salt  
1/8 tsp. pepper  
4 medium sized tomatoes, sliced thin  
1/4 cup fresh basil, chopped  
2 Tbsp. olive oil  
1 tsp. garlic, finely minced  
6 oz. Sugardale bacon pieces (code 0786)  
1 cup Sugardale ham, diced (code 8708)  
1 cup shredded Cheddar cheese

### Instructions

1. Preheat oven to 425°.
2. In a small bowl, mix together eggs, milk, salt and pepper. Pour into skillet and scramble over medium heat until fluffy with a small amount of butter to prevent sticking.
3. Place pizza shell on baking sheet or pizza stone.
4. Spread scrambled eggs on pizza shell.
5. Combine tomatoes, basil, olive oil, and garlic in a small bowl. Toss gently, then spread evenly over eggs.
6. Top with bacon pieces, and diced ham. Sprinkle the shredded cheddar cheese evenly over top.
7. Bake for 15-20 minutes at 425° or until hot and cheese is melted.

©2009 Sugardale Foods All Rights Reserved

