



BACON ASPARAGUS BOURSIN BREAKFAST PIZZA

Everything's better with bacon, especially when its smoky flavor is blended with rich, creamy Boursin cheese, plus eggs, asparagus and more - perfect for omelette aficionados.

Yield: 6 servings

INGREDIENTS

6 Each	RICH'S 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
1 C	Boursin cheese or herbed cream cheese
2 tbsp.	Milk
12 Slice	Bacon
18 Each	Eggs Scrambled
1 C	Caramelized onions
1 C	Asparagus chopped
4 Each	Scallions
8 Pinch	Chopped fresh Chives to garnish
1 oz	Monterey Jack
1 oz	Cheddar cheese



DIRECTIONS

- 1 Place pizza on prepared sheet pan, screen, etc. Allow to proof slightly and then dock.
- 2 Mix Boursin and milk to loosen cheese. Spread on docked pizza dough.
- 3 Top with scrambled eggs, caramelized onions, asparagus, scallions, Monterey jack and cheddar cheese.
- 4 Bake in 400 degree oven until golden brown and cheese has melted.
- 5 Garnish with fresh chives, cut and serve.