



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 Carmelized 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.