



## BREAKFAST PIZZA FLATBREAD

This trendy take on a classic breakfast is sure to amaze customers. We've topped our 12x5 rustic oval flatbread with marinara sauce, mozza-cheddar cheese blend, sautéed peppers and onions, scrambled eggs and crispy bacon.

**Yield:** 1 Serving

### INGREDIENTS

1 Unit	<b>RICH'S</b> 12" X 5" PARBAKED RUSTIC OVAL FLATBREAD (#13162)
2 Unit	Eggs Scrambled
2 Unit	Green and red bell peppers, sliced
1 Unit	Onions, sliced
1 C	Mozza-Cheddar Blend, Shredded
0.5 C	Pizza sauce
3 Piece	Bacon strips

### DIRECTIONS

- 1 Thaw 12x5 Rustic Oval Flatbread
- 2 Fry bacon in pan or on flat top
- 3 Slice peppers and onions and sauté in pan
- 4 Scramble eggs in pan
- 5 Spread sauce on flatbread
- 6 Sprinkle cheese blend on sauce
- 7 Add sautéed peppers and onions
- 8 Add scrambled eggs
- 9 Top with bacon
- 10 Sprinkle a pinch of cheese on top
- 11 Place flatbread on a parchment lined tray and bake in oven at 500°F for 4 minutes or until cheese is properly melted

