



BACON BREAKFAST PIZZA

Introducing the Bacon Breakfast Pizza, starring Rich's Seasoned Cauliflower Pizza Crust! With 20% cauliflower, it satisfies plant-based, gluten-free needs. Brush with olive oil, add mozzarella, bacon, green onions. Crack eggs, bake, garnish with parsley, red pepper flakes. A morning delight awaits!

Yield: 1 Pizza

INGREDIENTS

RICH'S 10" Seasoned Cauliflower Pizza Crust (Gluten Free), 16 5.2-Oz (#18602)

1.5 tbsp. Olive oil

2 Each Garlic cloves

8 oz Fresh Mozzarella

3 Each green onions, thinly sliced

3 Large Eggs

2 tbsp. Fresh Parsley Leaves

1/4 tsp. Crushed Red Pepper Flakes

Salt and Pepper to taste

DIRECTIONS

- 1 Preheat oven to 425°F
- 2 Heat a large skillet over medium heat
- 3 Add bacon to the skillet, cook until golden brown and transfer to a paper towel lined plate to drain excess fat
- 4 Brush the Seasoned Cauliflower Crust with olive oil and garlic
- 5 Top with mozzarella cheese, bacon pieces and green onions, leaving 3 3-inch rounds of space for the eggs
- 6 Place into the oven and bake for 10-12 minutes, or until the edges start to brown
- 7 Remove from the oven and add eggs, gently cracking them throughout the pizza, keeping the yolk intact
- 8 Place into the oven and bake for an additional 8-10 minutes, or until the egg whites are cooked through
- 9 Sprinkle with parsley and red pepper flakes. Serve

