

Breakfast Pizza



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-51075

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	100 Each		863913
EGG SCRMBD CKD FZ	6 Pound 4 Ounce (100 Ounce)		192330
CHEESE BLND CHED/MONTRY JK SHRD	4 Pound 2 2/3 Ounce (66 2/3 Ounce)		712131
GRAVY MIX CNTRYSK CRM	1 Pound 2/3 Ounce (16 2/3 Ounce)	1 package	181401
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	4 1/6 Pound		125302

Preparation Instructions

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Thaw eggs under refrigeration, 3-5 days prior. Thaw pizza crust 1 day prior (on sheet pans with parchment paper, covered). Prepare country gravy with water according to package directions, let thicken overnight under

refrigeration.

Par-brown sausage in oven at 375 ?, break up before and after with hands until desired consistency.

Spray crusts with pan spray and par bake for 7 minutes at 375?.

Remove crusts from oven and spread 1.5 cups chilled gravy per crust and layer evenly with 12 ounces eggs, 4 ounces cheddar cheese, 4 ounces mozzarella cheese, 5 ounces sausage (cooked weight).

Bake pizzas with toppings for 5-8 minutes, or until eggs have reached a temperature of 165 ?, sausage is fully cooked, and crust is golden.

Crediting: 1 1/2 oz equivalent meat/ meat alternate., and 2 oz. grain equivalent.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	326.43
Fat	15.86g
SaturatedFat	6.08g
Trans Fat	0.01g
Cholesterol	113.01mg
Sodium	475.69mg
Carbohydrates	32.28g
Fiber	3.20g
Sugar	4.00g
Protein	14.24g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 96.39mg	Iron 2.40mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available