

# Breakfast Pizza



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	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

<b>Meat</b>	1.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

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

### Nutrition - Per 100g

No 100g Conversion Available