

# 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	100 Ounce		192330
CHEESE BLND CHED/MONTRY JK SHRD	66 Ounce		712131
GRAVY MIX CNTRYSK CRM	16 Ounce	1 package	181401
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	66 Ounce		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