

TURKEY SAUSAGE BREAKFAST TACO PIZZA

- » 1 Meat/Meat Alternative
- » Yield 80 4 oz. Servings
- » Breakfast, Lunch, or Dinner
– Main Dish



Calories: 122 | **Sodium:** 250mg | **Protein:** 10g

YOU WILL NEED:

- » 5 lbs. (1 bag) #40827 Sunny Fresh® Pre Cooked Scrambled Eggs, Thawed
- » 5 lbs. (1 bag) #700304 Shady Brook Farms® Fully Cooked Turkey Sausage Crumbles, Thawed
- » Prepared Taco Sauce
- » Shredded Cheese
- » Whole Grain Pizza Dough Rounds, Fully Cooked, individual size or larger
- » Pico de Gallo (optional) and Sour Cream (optional)

LET'S GET STARTED:

- 1 Preheat Convection oven to 350 °F. With a pan liner or non-stick cooking spray, prepare a full size sheet pan.
- 2 Mix together the Eggs and Turkey Sausage thoroughly in a large mixing bowl.
- 3 Place pizza rounds on prepared sheet pans.
- 4 Spread a thin layer of taco sauce evenly over each pizza round.
- 5 Spread 2 oz. by weight per serving of egg / sausage mixture over pizza rounds.
For example, 2 oz. for an individual pizza, 16 oz. (1 lb.) for a pizza that will be cut into 8 servings.
- 6 Spread shredded cheese over each pizza round, approximately 0.5 oz. per serving.
- 7 Place pans in oven and heat for 12 – 15 minutes.

Remove from oven, slice if necessary, and serve warm with pico de gallo and sour cream for garnish.

