



Breakfast Pizza

Servings: 40 (approx 2 oz. egg per serving)

INGREDIENTS:

5 lbs. (1 bag) any **Sunny Fresh**[®] **Pre-Cooked Scrambled Eggs**, thawed
1 cup Alfredo sauce
¾ cup basil pesto sauce
40 oz. (approx. 10 cups) shredded mozzarella cheese
2 ½ cups tomatoes, diced



MORE OPTIONS:

Bacon & Cheese EggStravaganza[®] 40928
Turkey Sausage & Cheese EggStravaganza[®] 40936

5 12 x 16 pizza crusts
5 cups sliced caramelized onions
5 cups spinach

PREPARATION:

- 1 Preheat convection oven to 400°F. Prepare four full-size sheet pans with a pan liner or non-stick cooking spray.
- 2 Place pizza crust on prepared sheet pans.
- 3 Divide Alfredo and pesto sauce evenly across all 5 pizza crusts.
- 4 Distribute diced tomatoes, sliced caramelized onions, and spinach evenly across pizzas.
- 5 Spread 1 pound of scrambled egg per pizza (2 oz. per serving).
- 6 Sprinkle shredded cheese over each pizza.
- 7 Place pans in oven and heat for 12-15 minutes.
- 8 Remove from oven, and let cool five minutes before serving.

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