

Breakfast Pizza



SERVES: 12 | PRECOOKED SCRAMBLED EGGS

Ingredients:

- **5 lbs. (1 bag) Sunny Fresh® Precooked Scrambled Eggs**
- 1 cup Alfredo sauce
- ¾ cup basil pesto sauce
- 40 oz. (approx. 10 cups) shredded mozzarella cheese
- 2 ½ cups tomatoes, diced
- 5 12" x 16" pizza crusts
- 5 cups sliced caramelized onions
- 5 cups spinach

Preparation:

Preheat convection oven to 400°F. Prepare four full-size sheet pans with a pan liner or non-stick cooking spray.

Place pizza crust on prepared sheet pans.

Divide Alfredo and pesto sauce evenly across all 5 pizza crusts.

Distribute diced tomatoes, sliced caramelized onions, and spinach evenly across pizzas.

Spread 1 pound of scrambled egg per pizza (2 oz. per serving).

Sprinkle shredded cheese over each pizza.

Place pans in oven and heat for 12-15 minutes.

Remove from oven, and let cool five minutes before serving.