

PESTO BACON BREAKFAST PIZZA

Rusty Hinges Ranch



INGREDIENTS:

- 1 Full Circle Bakery sour pizza dough
- 1/4 cup The Pasta Shop fresh pesto
- 1/2 cup shredded mozzarella cheese
- 1 cup of bacon ends & pieces, cooked
- 3 eggs
- salt and pepper, to taste
- fresh basil to garnish

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. Heat a large skillet pan over medium/high heat.
3. Add bacon pieces to hot skillet.
4. Sauté, stirring constantly with a wooden spoon or spatula for 10-15 minutes until just barely crisp – keeping in mind that it will continue to cook in the oven with the pizza. Move to a paper towel lined plate.
5. Spread pizza with a thin layer of the pesto, then evenly sprinkle cheese and bacon.
6. Make three little indents for your eggs, and crack each one over the top and season with a little salt and pepper.
7. Bake, for about 14-16 minutes, until crust is golden brown and eggs are done to your liking.
8. Remove from the oven, top with basil and allow to cool a minute or two before slicing and serving. Enjoy!