

# PESTO MUSHROOM 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 chopped crimini mushrooms
- 1 cup of bacon ends & pieces (optional)
- 3 eggs
- salt and pepper, to taste
- fresh basil to garnish

## INSTRUCTIONS:

1. Allow your dough to proof at room temperature for 30 minutes.
2. Preheat oven to 500°F. Roll the pizza dough out in a shape that is roughly 8"x12". Once oven is preheated, transfer to a sheet tray and par-bake in oven for 5 minutes. *\*If using bacon, complete steps 3-5. If not, skip to step 6.*
3. While oven is preheating, heat a large skillet pan over medium/high heat.
4. Add bacon pieces to hot skillet.
5. 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.
6. Spread pizza with a thin layer of the pesto, then evenly sprinkle cheese and mushrooms (and bacon, if using).
7. Make three little indents for your eggs, and crack each one over the top and season with a little salt and pepper.
8. Bake, for about 14-16 minutes, until crust is golden brown and eggs are done to your liking.
9. Remove from the oven, top with basil and allow to cool a minute or two before slicing and serving. Enjoy!