

Scrambled Egg & Smoked Salmon Breakfast Pizza



TIME TO PREPARE

20 Minutes



COOK TIME

10 minutes



SERVING

6 People



Ingredients

1 cup sour cream (low fat is fine)
1/3 cup finely chopped green onions
2 tsp Dijon mustard
1 focaccia bread, 12-inches in diameter
8 eggs
4 egg whites
1/3 cup milk
1 tsp salt
½ tsp freshly ground black pepper
2 tsp butter
4 oz thinly sliced smoked salmon, coarsely chopped
2 tbsp chopped fresh parsley or dill

Steps to Cook

1. In a small bowl mix together sour cream, green onions and mustard; set aside.
2. Heat focaccia bread in 350°F oven for 10 minutes
3. In a bowl whisk together eggs, egg white, milk, salt and pepper.
4. In a large non-stick skillet heat butter over medium-high heat. Add eggs and stir gently until scrambled.
5. Spread sour cream mixture over hot focaccia. Spoon scrambled eggs over sour cream. Top with smoked salmon and sprinkle with parsley and/or dill. Serve warm or at room temperature, cut into wedges.

