



Century
Federal Credit Union

Recipes for Success

Bacon, Egg and Cheese Breakfast Pizza

Jen, Marketing Director

Ingredients

- 1 Precooked pizza dough
- 8 strips bacon, cooked, drained & chopped
- 1 Tbsp butter
- 1 small onion, chopped
- 4 eggs, whisked
- 1 tsp garlic powder
- Salt & pepper to taste
- 1/2 cup cheddar cheese, shredded
- Parsley for garnish



Directions

1. Preheat oven to 350°
2. In a sauté pan, over medium heat, melt butter and add onions. Cook until translucent.
3. Add in eggs, garlic powder, salt and pepper and scramble until almost cooked through. Remove from heat.
4. Layer egg mixture, chopped bacon and cheddar cheese on to the pizza crust. Place in the oven for 12-15 minutes, until the top is a nice golden brown.
5. Sprinkle with parsley and serve.