

Breakfast Pizza



Crust

- 1 (16 ounce) package frozen hash browns, thawed
- 1/2 cup chopped sweet onion
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic powder
- 7 tablespoons butter, melted

Sausage and Bacon

- 1 (12 ounce) package bacon, cooked and crumbled
- 1 (16 ounce) package bulk pork sausage, cooked and browned

Cheese

- 6 cups shredded Colby Jack cheese, divided

Eggs

- 12 eggs
- 1/2 cup half and half cream
- 1/8 teaspoon salt
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon ground cayenne pepper

Garnish

Sliced green onions

In a large bowl, combine hash browns, onion, Parmesan cheese, parsley, and garlic powder. Add butter and mix well. Press into the bottoms of two 9 X 13 inch lightly greased baking pans. Bake crust at 425 degrees for 20 minutes. Remove from oven.

Top crust with 2 cups of cheese over each pan. Add crumbled bacon and sausage over cheese.

In a large bowl, combine eggs, half and half cream, chives, parsley, garlic powder, onion powder, and cayenne pepper. Mix well. Cook egg mixture in a non-stick skillet until a soft scramble is achieved. Top both pizzas with eggs and an additional 1 cup of cheese.

Reset oven to 350 degrees and bake pizzas for 12 minutes. Remove from oven and let stand for 5 minutes prior to serving. Top with green onions.

Serves 6 to 8

Cook's Note: Cook and crumble bacon prior to assembling pizza. For a quick and easy method, layer bacon in a parchment lined 9 X 13 inch baking dish. Bake at 350 degrees for 35 to 40 minutes, turning midway through. To make a homemade version of pork sausage, cook and brown 1 (16 ounce) package ground pork with 2 tablespoons onion, 3 minced garlic cloves, 1/8 teaspoon onion powder, 1/8 teaspoon garlic powder, Dash salt, Dash ground cayenne pepper, and 1 teaspoon liquid smoke.