Breakfast Pizza (Western Style)

*Ingredients:*

1 ball 16oz Pepe’s Dough Ball

5 Eggs Large Raw Eggs

10 oz Mozzarella Cheese

½ Cup Vegetable Oil

½ Cup Fresh Chopped Onion

¾ Cup Chopped Green Peppers

6 oz Diced Ham

Salt & Pepper

Optional Toppings – Breakfast Sausage, Diced Bacon Pieces, Mushrooms, Pepproni

\*All Meat should be pre cooked before placing on pizza

*Procedure:*

1. Spray pan with baking spray
2. Place thawed dough ball on pan
3. Stretch dough to desired shape, round or rectangle
4. In a bowl, scramble the eggs. Add oil to the mixture. Spread mixture onto the dough leaving ¼ inch of dough uncovered around the edge for the crust
5. Lightly sprinkle salt and pepper on top
6. Sprinkle Mozzarella Cheese evenly
7. Top with additional toppings
8. Allow dough to rise – getting to room temperature

*Baking:*

1. Pre heat oven to 465°F
2. Place pizza on oven racked located in middle of oven
3. Bake for 8-10 minutes or until sides & bottom are a light golden brown
4. Allow to cool 3-5 minutes before cutting
5. \*\*Ensure egg is cooked completely before eating