



BREAKFAST PIZZA FOR TWO

Remember when all you wanted was pizza for breakfast? So did we. A pie with hash browns, eggs, bacon and cheese? Yes, please!

Ingredients

4 cups	Shredded frozen hash browns, thawed and drained
4 Tbsp.	Butter, melted
6 strips	Bacon, cooked and chopped
2 Tbsp.	Diced mushrooms
2 Tbsp.	Diced green peppers
½ cup	Shredded cheddar cheese
½ cup	Liquid Phil's Fresh Eggs
2 Tbsp.	2% milk
⅓ tsp.	Pepper
1 Tbsp.	Shredded Parmesan cheese



Directions

STEP 1

Preheat oven to 375°F.

STEP 2

Gently press the drained hash browns between paper towels to dry them as much as possible. Toss the hash browns with the melted butter and press them onto a pizza pan, bulking up the edges to form a "crust." Bake for 20 to 25 minutes until golden brown and starting to crisp.

STEP 3

Sprinkle bacon, mushrooms, peppers and cheddar cheese over the crust.

STEP 4

In a small bowl, whisk the liquid eggs, milk and pepper. Pour over pizza; sprinkle with Parmesan cheese.

STEP 5

Bake for 20-25 minutes or until eggs are completely set and top is golden brown. Cut into slices.