MEAL PATTERN CONTRIBUTION: 2.5 oz eq grain, 2.25 oz eq meat/meat alternate

SERVINGS: 48

SERVING SIZE: 1 Slice

**BREAKFAST PIZZA CHELSEA EAGLES**

**Type of Dish: Breakfast Entrée**

**Ingredients and Instructions**

**Whole Grain Pizza Dough, 20 oz (Local, Portland Pie Co.) 6 Each**

**Cheddar Cheese, shredded (USDA) 3 Pounds**

**Eggs, large (Local, Flynn’s Organic Eggs) 30 Each**

**Sausage, ground (Local, Weston’s Meat and Poultry) 6 pounds**

**1. Preheat Oven to 350⁰**

**2. Cook/Brown all the sausage in a skillet over medium heat until done (165 degrees)**

**3. Scramble 5 of the eggs until fluffy and whisk in 2 cups of cheese. Do this in 6 separate bowls (one bowl for each pizza).**

**4. Stretch out the dough one at a time using a dusting of flour on your hands and work surface.**

**5. Place pizza dough on a pizza screen or lightly oil pan.**

**6. Spread the 5 egg and 2 cups of cheese mixture until covering the entire dough except about ½” around the edge. Warning: If the egg spills over the side it can run under the pizza causing it cook underneath the dough and stick to the pan.**

**7. Top the pizza evenly with approx. ¾ pound of the cooked sausage**

**8. Repeat these steps until you have 6 uniform pizzas ready to bake.**

**9. Bake on the middle rack for approximately 15-20 minutes or until egg is no longer loose and watery in the middle. Cut into 8 pieces and serve**