

Profit Potential		
Food Cost	Menu Price	Profit
\$3.97	\$9.99	\$6.02

# Breakfast Pizza



Item Description	Amount	Cost
Rizzuto Hand Stretched Italian Gourmet Pizza Crust	1 each	\$2.00
Butter or Margarine	As needed	\$0.03
Primera Scrambled Egg Mix	3 each	\$0.10
Auburn Dairy Whip Topping Liquid	1/4 cup	\$0.80
Sorrento Grated Mozzarella Cheese	12 oz	\$0.33
Farmland Cooked Bacon Crumbles	3 slices	\$0.10
LW Gilroy Fire Roasted 3/8" Pepper Strips	1/4 cup each	\$0.50
Sorrento Grated Cheddar Cheese	3 oz	\$0.11
Serve with O Organics Fruit Punch Juice Pouch		

Prepare pizza dough to parbaked and cover with plastic bag to avoid drying. Scramble eggs with liquid whip topping to make fluffy. When cooked, set aside. Brush exposed edge of crust with melted butter or margarine. Arrange 1/2 cheese on crust. Arrange scrambled eggs on cheese. Top with rest of Mozzarella cheese, bacon, and bell pepper. Top with cheddar cheese garnish. Bake at 375°F (convection) 8-10 min., 425°F conventional) 10-12 min., or 500°F (conveyor) 5-7 min. Just until cheese melts. Serve hot.

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