

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$3.83	\$9.99	\$6.16

Zucchini & Feta Breakfast Pizza



Item Description	Amount	Cost
Rizzuto Hand Stretched Pizza Crust	1	\$2.00
Sevillo Grilled Zucchini	4 cups	\$0.25
Garlic Minced	2 tsp	\$0.10
Sorrento Feta Cheese, Tomato Basil, Crumbled	3/4 cup	\$0.65
Sorrento Grated Mozzarella Cheese	1 1/2 cup	\$0.11
McCormick Chopped Parsley	1/4 cup	\$0.07
Prepared Quiche Mix	1 quart	\$0.65

Prepare pizza dough as directed. Evenly distribute zucchini, garlic, feta cheese, Monterey Jack cheese, and parsley over proofed dough. Pour quiche mix over entire mixture. Bake at 325°F (convection) 25-30 minutes or 375°F (conventional) 30-35 minutes. Until sharp knife comes out clean when pressed into center of quiche mixture. Allow to cool at least 15 minutes before cutting to serve.

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