



Breakfast Pizza

Recipe By JASMIN QUEEN

SERVES: 6-8

INGREDIENTS:

- 1 cup all-purpose flour
- 1½ tsp. baking powder
- ½ tsp. kosher salt
- 1 cup non-fat Greek yogurt
- 1 cup sausage gravy
- 1 cup baby spinach
- ½ cup shredded mozzarella cheese
- 12 grape tomatoes, sliced
- 4 large eggs
- 4 strips of bacon
- salt and pepper, *for seasoning*

DIRECTIONS:

- 1. Preheat oven to 450° F.
- 2. Combine the flour, baking powder, and salt into a bowl and mix well.
- 3. Add the yogurt and mix with a fork until well combined.
- 4. Lightly dust flour on a work surface and remove dough from bowl. Knead the dough a few times until dough is tacky.
- 5. Divide into four equal balls.
- 6. Sprinkle work surface and rolling pin with a little flour. Roll the dough out into thin ovals and place on a baking sheet.
- 7. Top with gravy, spinach, mozzarella, and tomatoes, leaving the center open for an egg. Gently break an egg into the center of the dough. Place bacon strips on the pizza.
- 8. Bake for 15 minutes, until the crust is golden, and the egg is set. Season with salt and pepper.

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