



Mason's Breakfast Pizza

Pizza

Prep Time: 15 minutes **Cook Time:** 10 **Total Time:** 25 minutes **Difficulty:** Easy **Servings:** 1

INGREDIENTS

- 2 oz of loose pork breakfast sausage
- 2 eggs
- 1/4 cup of shredded mozzarella cheese
- 1/8 cup of shredded 5 Italian cheese blend
- 2 tablespoons of cheddar cheese sauce
- 8" pizza shell

Cheese Sauce

- 1 tablespoon butter
- 1 tablespoon all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup half and half
- 3/4 cup shredded sharp Cheddar cheese

DESCRIPTION

The recipe is for an 8" pizza. Scale up or down to fit your size pizza.

DIRECTIONS

Preheat the oven to 450°F.

Break up the pork breakfast sausage in a non-stick pan and cook over medium heat until browned. When finished, the sausage should look like browned crumbles—about 4-5 minutes. Crack the eggs into the pan, lightly salt and pepper the eggs, and mix the sausage and eggs together like a scramble. Remove from heat to finish cooking with residual heat.

Cheddar Cheese Sauce

Melt butter in a saucepan over medium heat. Whisk in flour and salt until a paste forms and lightly browns. Then, slowly add half and half; cook and stir until fully incorporated, for about 2 minutes. Add the cheese and whisk until the cheese is melted and fully incorporated, for about 1 to 2 minutes.

Spoon 2 tablespoons of the cheese sauce on the pizza shell, then add the mozzarella. Add the egg and sausage mixture on top, evenly spreading over the whole pizza. Then sprinkle the 5 Italian cheese blend on the sausage and egg mixture.

Place pizza directly on the middle oven rack and bake for 10 minutes.