

Brekfast Pizza



Ingredients

1 can (13.8 oz) Pillsbury® refrigerated classic pizza crust

1/3 cup basil pesto

10 slices thick-sliced smoked-style bacon, crisply cooked

5 slices (1/8 inch) provolone cheese, 4 1/2 inches in diameter
(3 1/2 oz)

1 1/2 cups diced seeded tomatoes (about 2 medium)

Dash salt

Dash McCormick® Black Pepper

6 LAND O LAKES® Eggs

1 Heat oven to 425°F. Line large cookie sheet with cooking parchment paper. Unroll pizza crust dough onto cookie sheet; press into 13×10-inch rectangle. Form 1/2-inch rim on each side.

2 Spread pesto evenly over dough. Place bacon on pesto. Top evenly with cheese. Place about 1/2 of the tomato on dough along rim on all 4 sides. Place 1 line of tomato lengthwise down center of dough. Add 2 more lines of tomato crosswise on dough to create 6 sections of equal size. Sprinkle center of each section with salt and pepper. Carefully crack open each egg and drop into center of 1 section.

3 Bake 10 to 13 minutes or until egg whites and yolks are firm, not runny. Cut into 6 squares with sharp knife or pizza cutter.