

Breakfast Sausage Quinoa Pizza



FOODSERVICE



SERVING SIZE: 4

Ingredients

- 1 packet white pepper gravy (follow package directions)
- 2 tablespoons tbsp oil or butter, divided
- 1 cup ¼" julienne or **Furmano's Mixed Pepper Strips with Onions**
- 6 Eggs
- 1/4 cup Milk
- As Needed Salt To Taste
- As Needed Pepper to Taste
- 1 12" pre-baked pizza crust
- 1/2 cup **Furmano's Breakfast Sausage Quinoa**
- 1 cup cheddar cheese

In This Recipe



Fully Prepared Flavored
Quinoa - Breakfast
Sausage - 24 oz.



Mixed Pepper Strips with
Onions

Preparation

1. Preheat oven to 400°F
2. Prepare white pepper gravy according to package directions. Set it aside.
3. Place a large sauté pan over medium heat. Add 1 tbsp of oil or butter. Add julienne onions, cook & stir until onions are caramelized, about 10 minutes. Remove from heat and set aside.
4. Using the same large sauté pan over medium heat, add 1 tbsp of oil or butter. Whisk eggs, milk, salt, and pepper in a mixing bowl. Pour into sauté pan; cook and stir until eggs are set, about 5 minutes.
5. Place pizza crust on baking sheet. Spread pepper gravy over the pizza crust. Top with scrambled eggs, breakfast sausage quinoa, caramelized onions and peppers, and cheddar cheese.
6. Bake in preheated oven until crust is golden brown and top is bubbling, about 10-15 minutes.

