

Breakfast Pizza

Disney's Contemporary Resort

Chef Mickey's

Ingredients

- 1 pre made multi grain pizza crust
- ½ cup of ricotta cheese
- ½ cup cheddar cheese - shredded
- ½ cup mozzarella cheese - shredded
- ¼ cup half & half
- 2 eggs - scrambled & cooled
- 4 strips of bacon - pre-cooked & chopped
- Salt & Pepper

Directions

1. Preheat oven to 350°.
2. Scramble two eggs, after cooked place on a paper plate place in freezer to cool
3. down quickly.
4. Once cooled, place in bowl add salt, pepper and mix in half and half. Set aside.
5. Take the ricotta cheese and add salt and pepper.
6. Spread ricotta cheese mixture over pre-made crust, sprinkle both of the cheeses over the entire pizza.
7. Next sprinkle the scrambled egg mixture and chopped bacon over the entire pizza.
8. Bake @ 350° for approximately 10 - 15 minutes until cheese is melted and golden brown.

