







# Easy Breakfast Pizza



3.67 from 53 votes

Easy Breakfast Pizza is a great on the go breakfast idea that is packed full of protein! Pizza for breakfast? Yes, please!

 <b>Course</b>	Breakfast
 <b>Keyword</b>	bacon, breakfast, pizza
 <b>Prep Time</b>	10 minutes
 <b>Cook Time</b>	15 minutes
 <b>Servings</b>	8 slices
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## Ingredients

- 1 13.8 oz tube Refrigerated Pizza Crust
- 2 tbsp Olive oil divided
- 8 Eggs
- 1/3 cup Milk
- 6 Pieces of Bacon cooked and chopped
- 2 cups Shredded Cheddar Jack Cheese
- Salt and Pepper to taste

## Instructions

1. Preheat oven to 425 degrees.
2. Unroll the pizza crust into a 15x10x1 inch sheet cake pan, stretch to fill the pan and curl up the edges to form a crust.
3. Brush crust with olive oil and prick with a fork to avoid bubbles.
4. Bake until lightly browned about 7-8 minutes.
5. In a medium size bowl whisk together the eggs, milk salt and pepper.
6. In a medium skillet heat a little oil over medium heat. Add egg mixture and cook until soft scrambled.
7. Spoon egg mixture over crust, add bacon and cheese. Bake for another 7 minutes or until cheese is melted.