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48 REVIEWS

hands-on 15 min
total 1 hr, 5 min
serves 6

submitted by:
prov31woman

Leftover Pizza Breakfast Casserole

armagazine.com/leftover-pizza-breakfast-casserole

3 slices leftover thin-crust
sausage pizza, cut into ¾-inch
squares (about 3 cups; any
kind of pizza will work)

1 (8-oz.) package shredded
mozzarella cheese

4 eggs, beaten

1 cup milk

¼ cup finely chopped onion

3 Tbsp. butter, melted

1 clove garlic, minced (optional)

1 tsp. dried oregano

¼ cup grated Parmesan cheese,
or to taste

¼ tsp. crushed red pepper, or
to taste

Pepperoni slices (optional)

baking dish and top with mozzarella.

Whisk together eggs, milk, onion,
butter, garlic (if using), and oregano in
a large bowl; pour over pizza. Sprinkle
with Parmesan and crushed red pepper,
then cover with foil.

3. Bake 30 minutes. Remove foil and
top with pepperoni slices (if using).
Continue baking, uncovered, until eggs
are set and Parmesan is melted, about
20 minutes.

1. Preheat oven to 350°F. Coat a 2-qt.
baking dish with cooking spray.

2. Arrange pizza squares in prepared

PER 1-CUP SERVING: 446 CAL; 31g FAT (15g SAT);
23g PRO; 19g CARB; 1g FIBER; 923mg SODIUM;
5g SUGARS

SAVED
13,697
TIMES



"What a clever
use for leftover
pizza. Mine had
mushrooms and
green pepper,
and it resulted
in a flavorful,
delicious strata-
like breakfast
casserole!"

— SOUS CHEF

"I'll admit I was
very skeptical.
Eggs and pizza?
But I decided
to give it a try
anyway, and
it's surprisingly
delicious!"

— DAPHNE01