



Prosciutto & Egg Breakfast Pizza

Prep: 15 minutes

Bake: 8 minutes • Serves: 4

- All-purpose flour (for dusting)
- 1 (16-ounce) frozen pizza dough ball, thawed
- Yellow cornmeal (for dusting)
- 1½ tablespoons extra virgin olive oil
- 3 ounces thinly sliced prosciutto
- 1 cup halved grape tomatoes
- ¼ teaspoon salt
- ½ teaspoon fresh ground black pepper
- 4 large eggs
- ½ cup loosely packed baby kale or spinach
- 4 ounces chèvre (goat cheese)
- Crushed red pepper flakes (optional)

1. Place pizza stone in oven; preheat oven to 500°. On lightly floured surface, roll and stretch dough to 12-inch round; carefully transfer to cornmeal dusted pizza peel. Poke dough several times with fork.

2. Brush dough with oil. Leaving ½-inch border, evenly layer prosciutto and tomatoes over dough; sprinkle with salt and pepper.

3. Partially slide oven rack with hot pizza stone out of oven; slide pizza onto hot pizza stone. Crack eggs onto pizza. Bake 8 minutes or until eggs are set and bottom of pizza is browned.

4. With large spatula, slide pizza back onto pizza peel; evenly top with kale and chèvre. Sprinkle pizza with crushed red pepper flakes, if desired. Slice and serve immediately.

Approximate nutritional values per serving:

*265 Calories, 24g Fat (8g Saturated), 218g Cholesterol,
1017mg Sodium, 54g Carbohydrates, 3g Fiber, 28g Protein*

Dietitian's Dish

> Eggs are perfectly portioned, packed with high quality protein, and contain 14 essential nutrients including choline and vitamin D. This complete nutritional package can play a role in weight management, muscle strength, healthy pregnancy, brain function, eye health and more.