

DINNERLY



BEC Breakfast Pizza

Mother's Day Breakfast!



30-40min



2 Servings

A bacon, egg 'n' cheese is a morning (or anytime) STAPLE. But we gotta say, we'd rather eat it pizza-style than on a regular old bagel. And we bet Mom will agree. Because who doesn't love waking up to breakfast in bed when the breakfast is pizza? We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 lb pizza dough ¹
- 2 (2 oz) shredded cheddar-jack blend ³
- 1 oz maple syrup
- ¼ oz everything bagel seasoning ⁴

WHAT YOU NEED

- neutral oil
- all-purpose flour, for dusting ¹
- 2 large eggs ²
- kosher salt & ground pepper
- ketchup

TOOLS

- small nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1220kcal, Fat 53g, Carbs 121g, Protein 42g



1. Prep dough

Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature (see step 6!).

Preheat oven to 500°F with a rack in the bottom position.



2. Cook bacon & make glaze

Slice **bacon** into ½-inch pieces and add to a small nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden-brown and crisp, about 4 minutes. Transfer to a paper towel-lined plate; set aside until ready to serve.

In a small bowl, whisk together **bacon fat** and **maple syrup** until combined.

Generously **oil** a rimmed baking sheet.



3. Bake crust

On a lightly **floured** work surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, cover, let rest 5 minutes, and try again). Carefully transfer to prepared baking sheet; brush with **maple-bacon mixture**. Sprinkle **everything bagel seasoning** in a 1-inch border around edge of dough.

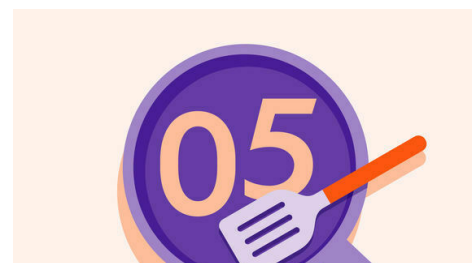
Bake on lower oven rack until browned, 8–12 minutes (watch closely as ovens vary).



4. Bake cheese & eggs

Sprinkle **cheese** over **crust**, leaving a 1-inch border around edges. Form 2 wells in cheese; crack **1 large egg** into each well and lightly season with **salt** and **pepper**.

Return to bottom oven rack and bake until bottom of crust is browned and eggs are just set, 5–10 minutes.



5. Serve

Serve **BEC breakfast pizza** sprinkled with **bacon**, drizzled with **ketchup**, and cut into wedges. Enjoy!



6. Pro tip: pizza dough!

Letting your dough to come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.