



Breakfast Pizza with Hot Honey Drizzle

Topped with Crispy Bacon, Swiss Chard & Eggs



30-40min



2 Servings

Pizza for breakfast? Yes! You'll think you're still dreaming after having a slice of this out-of-the-box pie. Here we top fluffy fresh pizza dough with creamy Parmesan sauce, sautéed Swiss chard, crispy bacon, fontina cheese, and runny eggs. A drizzle of homemade hot honey and a sprinkle of crispy fried garlic on top take this am-to-pm (your choice!) slice to the next level.

What we send

- 1 lb pizza dough ¹
- 1 bunch Swiss chard
- 4 oz pkg thick-cut bacon
- garlic
- ¾ oz Parmesan ²
- 2 (½ oz) honey
- 1 pkt crushed red pepper
- 2 (1 oz) sour cream ²
- 2 oz shredded fontina ²
- ½ oz fried onions

What you need

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹
- ¼ c milk ²
- 2 large eggs ³

Tools

- microplane or grater
- microwave
- medium skillet
- rimmed baking sheet

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

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

Nutrition per serving

Calories 1230kcal, Fat 50g, Carbs 127g, Protein 64g



1. Prep ingredients

Place **dough** in a lightly **oiled** bowl and set aside to come to room temperature. Preheat oven to 500°F with a rack in the bottom position.

Strip **Swiss chard leaves** from **stems**. Keeping them separate, cut stems into ¼-inch pieces and cut leaves into ½-inch wide ribbons. Cut **bacon** into ½-inch pieces. Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**.



4. Make sauce

Reduce skillet heat to medium; stir in **chopped garlic**, **reserved bacon fat**, and **¾ teaspoon flour**. Cook until garlic is fragrant, 1 minute. Whisking constantly, gradually add **sour cream** and **¼ cup milk**. Bring to a boil. Cook over medium heat until sauce is thick enough to coat back of a spoon, 1-2 minutes. Stir in **half of the Parmesan**. Season to taste with **salt** and **pepper**.



2. Infuse honey & cook bacon

In a microwave-safe bowl, microwave **all of the honey**, **crushed red pepper**, and **½ teaspoon water** until lightly bubbling, about 30 seconds. Set hot honey aside until step 6.

Place **bacon** in a medium skillet. Cook over medium heat, stirring, until golden brown and crisp, about 5 minutes. Reserve **1 teaspoon bacon fat** from skillet and set aside for step 4; keep remaining fat in skillet.



5. Assemble & bake pizza

Lightly **oil** a rimmed baking sheet.

On a lightly **floured** work surface, roll or stretch **dough** into a 12-inch circle. Carefully transfer dough to prepared baking sheet. Spoon **sauce** evenly over dough, then top with **bacon**, **chard**, and **fontina**. Bake on bottom oven rack until crust is light golden brown, about 10 minutes.



3. Cook Swiss chard

Add **chard stems** to skillet with **remaining bacon fat**; cook over medium-high heat, stirring, until crisp-tender, 2-4 minutes. Add **⅓ of chard leaves** and cook, stirring, until just starting to wilt, 30-60 seconds. Add remaining chard leaves. Cook, stirring, until leaves are tender, about 3 minutes more. Season to taste with **salt** and **pepper**. Transfer chard and bacon to a plate.



6. Bake eggs & serve

Form 2 wells in **chard** on **pizza**; crack **1 large egg** into each well (2 eggs total) and season lightly with **salt** and **pepper**. Return pizza to bottom oven rack and bake until bottom of crust is browned and eggs are just set, 5-8 minutes. Serve **pizza** drizzled with **hot honey** and sprinkled with **fried garlic** and **remaining Parmesan**. Cut **pizza** into wedges. Enjoy!

Questions about the recipe? Cooking hotline: 866-228-4513 (Mon - Fri 9AM-9PM)
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