



Bacon, Egg & Cheese Breakfast Pizza

with Everything Bagel Crust



30-40min



2 Servings

The classic breakfast sandwich gets a pizza upgrade, and the smell of it alone just might get everyone hopping out of bed!! We sprinkle pizza dough with everything bagel seasoning and brush on bacon-maple glaze before adding three types of cheese. Runny eggs nestle into the gooey-crispy cheese while spicy ketchup, fresh chives, and crispy bacon are the final touches. (2-p plan serves 4; 4-p plan serves 8)

What we send

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

What you need

- olive oil
- all-purpose flour ¹
- 2 large eggs ²
- kosher salt & ground pepper
- ketchup

Tools

- small nonstick skillet
- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 31g, Carbs 64g, Protein 25g



1. Prep dough

Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature.

Preheat oven to 500°F with a rack in the lower third.



2. Cook bacon & make glaze

Slice **bacon** into ½-inch pieces. Add to a small nonstick skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 4 minutes. Transfer to a paper towel-lined plate.

Add **rendered bacon fat** to a small bowl, finely grate in ½ **teaspoon garlic** and whisk in **maple syrup**.

Oil a rimmed baking sheet. Lightly **flour** a clean work surface.



3. Bake crust

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 dough with **maple-bacon glaze**. Sprinkle **everything bagel seasoning** in a 1-inch border on the edge of dough.

Bake on lower oven rack until browned, 10–15 minutes (watch closely as ovens vary).



4. Bake eggs

Sprinkle **all of the shredded cheese** over the crust, leaving a 1-inch border. Form 2 wells in cheese 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.



5. Make spicy ketchup

Thinly slice **half of the chives** (save rest for own use).

In a small bowl, combine **buffalo sauce** and **3 tablespoons ketchup**. Slightly thin with **1 teaspoon water** at a time, to reach desired consistency.



6. Finish & serve

Drizzle **spicy ketchup** over pizza and sprinkle with **chives** and **bacon**. Cut **pizza** into wedges and serve. Enjoy!