

## Best Breakfast Pizza with Eggs, Sausage & Cheddar

If pizza is your love language, this



**OVEN**  
**425°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 prepared pizza dough
- 1 tbsp olive oil
- $\frac{1}{2}$  lb turkey sausage, crumbled
- 6 large eggs
- ... cup milk
- $\frac{1}{2}$  tsp salt
- ... tsp black pepper
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup shredded mozzarella cheese
- $\frac{1}{2}$  cup diced bell peppers (optional)
- ... cup chopped green onions (optional)

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 425°F (220°C). Grease a pizza pan or baking sheet.
- 2. Roll the Dough:** Roll the pizza dough into a 12-inch circle and transfer to your prepared pan. Brush lightly with olive oil to encourage browning and flavor.
- 3. Cook the Sausage:** In a skillet over medium heat, cook the turkey sausage until browned and fully cooked. Drain any excess grease.
- 4. Scramble the Eggs:** In a bowl, whisk together eggs, milk, salt, and pepper. Pour into a skillet over medium heat and scramble until just set. Don't overcook-they'll finish in the oven.
- 5. Assemble the Pizza:** Sprinkle half of the cheese over the pizza dough. Add the scrambled eggs in an even layer, followed by the cooked sausage, bell peppers, and green onions if using. Top with the remaining cheese.
- 6. Bake:** Bake for 12-15 minutes, until the crust is golden and the cheese is bubbly.
- 7. Cool & Serve:** Let the pizza cool for 5 minutes before slicing and serving.

### TIPS FOR SUCCESS

- Use a hot oven to get a crisp, golden crust.
- Keep eggs slightly undercooked so they stay soft after baking.
- Customize it : add cooked bacon, sautéed mushrooms, spinach, or hot sauce.
- Use a store-bought or homemade crust -whatever fits your time and taste.

