

This Breakfast Pizza with Eggs and Bacon Will Be Your Weekend Obsession

Why settle for plain scrambled eggs when you can wake up to



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pizza crust (store-bought or homemade)
- 6 strips bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 4 large eggs
- 1 tomato, diced
- 1 tbsp olive oil
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat: Preheat your oven to 375°F (190°C).
- 2.** Prep the Crust: Place the pizza crust on a baking sheet or pizza stone. Brush with olive oil to help it crisp and brown.
- 3.** Add the Toppings: Sprinkle the crumbled bacon evenly across the crust. Add shredded cheddar cheese and diced tomatoes.
- 4.** Crack the Eggs: Carefully crack each egg directly onto the pizza. Space them out so each slice gets some eggy goodness.
- 5.** Bake: Bake for 12-15 minutes, or until the crust is golden and the eggs are cooked to your liking. For firm yolks, go closer to 15 minutes; for runnier centers, check around 12 minutes.
- 6.** Serve: Slice and serve hot. Add a sprinkle of chives or hot sauce for a little extra flair.

SWAPS & NOTES

Cheese: Mozzarella or pepper jack work well too.

Bacon: Try breakfast sausage, prosciutto, or veggie bacon for variety.

Tomato: Add diced bell peppers, spinach, or mushrooms for a veggie boost.

Eggs: Crack directly on top for whole yolks or scramble first for a different texture.

TIPS FOR SUCCESS

Crack eggs into a small bowl first to avoid shells and control placement.

Keep it thin: Don't overload the crust or it may get soggy-less is more.

Bake it separately and add it after the pizza comes out of the oven.

Serve immediately for best texture and flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-breakfast-pizza-with-eggs-and-bacon-will-be-your-weekend-obsession/>