

Best Breakfast Pizza: Savory, Cheesy & Easy Morning Delight

Best Breakfast Pizza: Your Ultimate Savory Start to the Day!



OVEN
450°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound pizza dough (store-bought or homemade)
- 1 tablespoon olive oil
- $\frac{1}{2}$ cup shredded mozzarella cheese
- $\frac{1}{2}$ cup shredded cheddar cheese
- 6 strips cooked bacon, chopped (crispy bacon is best!)
- 4 large eggs
- $\frac{1}{4}$ cup thinly sliced red onion
- $\frac{1}{4}$ cup chopped bell pepper (any color, green, red, or yellow)
- 2 tablespoons chopped fresh chives or green onions (for garnish)
- Salt and black pepper, to taste
- Optional: red pepper flakes, hot sauce, or everything bagel seasoning (for extra flavor)

Swaps and Notes:

Pizza Dough: Use your favorite store-bought pizza dough (fresh or from a tube) for convenience, or your go-to homemade recipe.

Cheese: The combination of mozzarella for gooeyness and cheddar for sharpness is fantastic. You can use any good melting cheese. Freshly shredded cheese always melts best.

Bacon: Cooked and crispy bacon is essential. You can use pre-cooked bacon bits for a super quick option, or cook bacon fresh. Sausage crumbles (cooked) would also be delicious!

Eggs: The recipe calls for cracking whole eggs onto the pizza, but you can also lightly scramble them before spreading them on the pizza for a different texture.

Veggies: Thinly sliced red onion and chopped bell pepper add freshness and flavor. Other great additions include sautéed mushrooms, spinach (wilted first), or even finely diced potatoes (pre-cooked).

Garnish: Fresh chives or green onions add a bright, fresh finish.

Optional Flavor Boosts: Red pepper flakes or hot sauce for a spicy kick. Everything bagel seasoning adds a savory, garlicky, seedy crunch.

Directions:

Preheat Oven & Pizza Stone (if using): Preheat your oven to 450°F (230°C). If you're using a pizza stone, place it in the oven now to preheat for at least 30 minutes, ensuring it's scorching hot for a crispy crust.

Roll Out Dough: Roll out the pizza dough on a lightly floured surface into your desired shape (a 12-inch circle or a rectangle to fit your baking sheet). Carefully transfer the rolled dough to a baking sheet (lightly dusted with cornmeal or flour) or directly onto your preheated pizza stone.

Brush Dough & Cheese Base: Brush the rolled pizza dough lightly with olive oil (no need for a sauce base for this breakfast pizza!). Sprinkle the ½ cup shredded mozzarella cheese and ¼ cup shredded cheddar cheese evenly over the dough, leaving a small border for the crust.

Add Toppings: Scatter the chopped cooked bacon, thinly sliced red onion, and chopped bell pepper evenly over the cheese.

Crack Eggs: Carefully crack the 4 large eggs directly onto the pizza, spacing them out to prevent them from spreading too much into each other.

Season: Season the entire pizza generously with salt and black pepper, and any optional toppings you'd like, such as red pepper flakes or a dash of everything bagel seasoning.

Bake: Carefully transfer the pizza to the preheated oven or hot pizza stone. Bake for 12-15 minutes, or until the crust is golden brown, the eggs are set to your liking (runny yolk, firm yolk, etc.), and the cheese is bubbly and slightly browned. Baking time will vary based on desired egg doneness and oven.

Garnish & Serve: Remove from oven. Garnish generously with fresh chopped chives or green onions. Slice into wedges or squares and serve hot immediately.

Tips for Success:

Hot Oven/Stone: A very hot oven or preheated pizza stone is crucial for a crispy crust that cooks quickly.

Pre-Cook Bacon: Ensure your bacon is cooked to crispy perfection before adding it to the pizza, as it won't crisp up significantly in the oven on the pizza.

Space Eggs: Give the eggs enough space so they cook individually and don't merge into one big scramble.

Desired Egg Doneness: Monitor the eggs closely during baking. For runny yolks, you might pull it out a minute or two earlier. For fully set yolks, bake a bit longer.

Thinly Slice Onion/Pepper: Thin slices ensure these veggies cook through and aren't raw in the finished pizza.

Fresh Herbs Last: Add fresh chives or green onions after baking to preserve their vibrant flavor and color.

DIRECTIONS

1. **Making the :** Best Breakfast Pizza is a fun and straightforward process, perfect for a delicious start to your day!
2. **Preheat : Oven & Pizza Stone (if using):** Preheat your oven to 450°F (230°C). If you're using a pizza stone, place it in the oven now to preheat for at least 30 minutes, ensuring it's scorching hot for a crispy crust.
3. **Roll : Out Dough:** Roll out the pizza dough on a lightly floured surface into your desired shape (a 12-inch circle or a rectangle to fit your baking sheet). Carefully transfer the rolled dough to a baking sheet (lightly dusted with cornmeal or flour) or directly onto your preheated pizza stone.
4. **Brush : Dough & Cheese Base:** Brush the rolled pizza dough lightly with olive oil (no need for a sauce base for this breakfast pizza!). Sprinkle the $\frac{1}{2}$ cup shredded mozzarella cheese and $\frac{1}{4}$ cup shredded cheddar cheese evenly over the dough, leaving a small border for the crust.
5. **Add : Toppings:** Scatter the chopped cooked bacon, thinly sliced red onion, and chopped bell pepper evenly over the cheese.
6. **Crack : Eggs:** Carefully crack the 4 large eggs directly onto the pizza, spacing them out to prevent them from spreading too much into each other.
7. **Season:** Season the entire pizza generously with salt and black pepper, and any optional toppings you'd like, such as red pepper flakes or a dash of everything bagel seasoning.
8. **Bake:** Carefully transfer the pizza to the preheated

oven or hot pizza stone. Bake for 12-15 minutes, or until the crust is golden brown, the eggs are set to your liking (runny yolk, firm yolk, etc.), and the cheese is bubbly and slightly browned. Baking time will vary based on desired egg doneness and oven.

9. **Garnish & : Serve:** Remove from oven. Garnish generously with fresh chopped chives or green onions. Slice into wedges or squares and serve hot immediately.
10. **Tips for Success: Hot Oven/Stone:** A very hot oven or preheated pizza stone is crucial for a crispy crust that cooks quickly.
11. **Pre-: Cook Bacon:** Ensure your bacon is cooked to crispy perfection before adding it to the pizza, as it won't crisp up significantly in the oven on the pizza.
12. **Space : Eggs:** Give the eggs enough space so they cook individually and don't merge into one big scramble.
13. **Desired : Egg Doneness:** Monitor the eggs closely during baking. For runny yolks, you might pull it out a minute or two earlier. For fully set yolks, bake a bit longer.
14. **Thinly : Slice Onion/Pepper:** Thin slices ensure these veggies cook through and aren't raw in the finished pizza.
15. **Fresh : Herbs Last:** Add fresh chives or green onions after baking to preserve their vibrant flavor and color.
16. **Serving Suggestions and Pairings:** This Best Breakfast Pizza is a fantastic, complete meal on its own, perfect for:
 17. **Weekend : Brunch:** A showstopper for family or friends.
 18. **Casual : Breakfast:** Elevate a regular morning meal.
 19. **Breakfast for : Dinner (Brinner!):** A fun and satisfying option.
 20. **Pair it with a side of fresh fruit salad (like my Peach Watermelon Salad) or a refreshing glass of orange juice or coffee. For other hearty breakfast ideas, you might enjoy my This One-Pan Breakfast Bake Will Make You Skip or my comforting Tater Tot Breakfast Bowl with Sausage Gravy.**
21. **Storage and Leftover Tips:** Leftover Breakfast Pizza can be stored in an airtight container in the refrigerator for up to 2-3 days. To reheat, the best method is in a toaster oven or regular oven at 350°F (175°C) until the crust is crispy and the cheese is melted again. Microwaving is not recommended as it can make the crust soggy and rubbery eggs.
22. **More Recipes You Will Love:** If you loved the savory flavors and the ease of this breakfast pizza, here are a few more fantastic breakfast and savory recipes that I think you'll absolutely love:
23. **For a super easy and delicious all-in-one breakfast, check out my This One-Pan Breakfast Bake Will Make You Skip.**
24. **If you're a fan of quick egg dishes, my : This 3-Ingredient Egg Wrap Is Taking Over Busy is a fantastic option.**
25. **For a cheesy, easy breakfast/brunch, my : The Viral Cottage Cheese Pancake Everyones is a unique twist.**

SWAPS & NOTES

Pizza Dough: Use your favorite store-bought pizza dough (fresh or from a tube) for convenience, or your go-to homemade recipe.

You can use any good melting cheese.

Freshly shredded cheese always melts best.

Cheese: The combination of mozzarella for gooeyness and cheddar for sharpness is fantastic.

TIPS FOR SUCCESS

Hot Oven/Stone: A very hot oven or preheated pizza stone is crucial for a crispy crust that cooks quickly.

Pre-Cook Bacon: Ensure your bacon is cooked to crispy perfection before adding it to the pizza, as it won't crisp up significantly in the oven on the pizza.

Space Eggs: Give the eggs enough space so they cook individually and don't merge into one big scramble.

Desired Egg Doneness: Monitor the eggs closely during baking.

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

Original recipe: <https://chefmaniac.com/best-breakfast-pizza-savory-cheesy-easy-morning-delight/>