

Sausage Gravy Breakfast Pizza: Your Ultimate Brunch Pie

Sausage Gravy Breakfast Pizza



OVEN
400°F

TIME
5 to 7 min

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INGREDIENTS

1 (16 ounce) package breakfast sausage (pork sausage recommended)
... cup all-purpose flour
2 cups milk (whole milk recommended for creaminess)
Ground black pepper, to taste
1 tablespoon olive oil, or as needed (Optional, for crust)
1 (12 inch) pre-baked pizza crust
Cooking spray
6 large eggs
... cup milk
1 cup shredded Cheddar cheese

DIRECTIONS

1. Follow these steps to bake your hearty : Sausage Gravy Breakfast Pizza:
2. Cook the : Sausage: Heat a large skillet over medium heat. Add the breakfast sausage and cook, breaking it up with a spoon, until it is completely browned, usually about 5 to 7 minutes. Once browned, drain and discard any excess grease from the skillet.
3. Make the : Gravy: Return the browned sausage to the skillet. Stir in the ... cup all-purpose flour with the sausage, ensuring it's completely dissolved and coats the sausage pieces. This creates a roux that will thicken your gravy. Gradually add the 2 cups milk, stirring constantly with a whisk to prevent lumps. Continue to stir occasionally and cook over medium heat until the gravy reaches your desired consistency, typically about 10 minutes. It should be thick enough to coat the back of a spoon. Season the gravy generously with ground black pepper to taste.
4. Prepare : Pizza Crust: While the gravy simmers, preheat your oven to 400°F (200°C). Place the 12-inch pre-baked pizza crust on a baking sheet. If desired, lightly brush the crust with 1 tablespoon of olive oil for extra crispiness.
5. Spread : Gravy on Crust: Spread half of the prepared sausage gravy evenly over the olive-oiled pizza crust. Save the remaining gravy for serving or other uses.
6. Scramble the : Eggs: Spray a large skillet with cooking spray and warm it over medium-high heat. In a bowl, whisk the 6 large eggs and ... cup milk together until well combined. Pour the egg mixture into the hot skillet and cook, stirring and scrambling constantly, until the eggs are set and fluffy, about 5 minutes.

7. Top the : Pizza: Carefully spoon the scrambled eggs evenly over the gravy layer on the pizza crust. Then, generously top the pizza with the 1 cup of shredded Cheddar cheese.
8. Bake the : Pizza: Place the baking sheet with the pizza into the preheated oven. Bake for about 15 minutes, or until the pizza crust is golden brown and the cheese on top is melted and bubbly.
9. Serve: Remove the pizza from the oven and let it cool for a few minutes before slicing. Serve hot, with any remaining sausage gravy on the side for dipping or pouring over individual slices.

SWAPS & NOTES

Breakfast Sausage: A good quality pork breakfast sausage with a savory flavor profile is ideal here.

You can choose mild or hot sausage based on your preference.

Ground turkey sausage can be used for a lighter option, but the flavor will be different.

Milk for Gravy: Whole milk will give you the creamiest, richest gravy.

TIPS FOR SUCCESS

Drain Grease Thoroughly: Draining the grease from the sausage is important for a lighter gravy that isn't overly greasy.

Whisk Gravy Constantly: When adding the flour and milk to the sausage, whisk continuously to prevent lumps and ensure a smooth, creamy gravy.

Don't Overcook Gravy: The gravy will continue to thicken as it cools.

Remove it from heat when it reaches a consistency slightly thinner than your desired final thickness.

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

Original recipe: <https://chefmaniac.com/sausage-gravy-breakfast-pizza-your-ultimate-brunch-pie/>