

Choco Fever Dream

Hearty Beef Sausage Breakfast Pizza

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef sausage, casings removed
- [ ] 1 pizza dough (about 12-inch)
- [ ] 1 cup tomato sauce, seasoned
- [ ] 1 ½ cups shredded mozzarella cheese
- [ ] 4 large eggs
- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped for garnish

Instructions

1. Preheat the oven to 475°F (245°C) and place a pizza stone or inverted baking sheet inside to heat up.
2. In a skillet over medium heat, add olive oil and crumble the beef sausage; cook until browned and slightly crispy, about 5-6 minutes. Set aside.
3. Roll out the dough on a lightly floured surface to a 12-inch circle. Transfer to parchment paper and bake on the hot stone for 4-5 minutes until just set.
4. Remove the crust, spread the seasoned tomato sauce, sprinkle mozzarella, and distribute the cooked sausage evenly.
5. Create four small wells in the cheese and crack an egg into each. Return the pizza to the oven and bake for another 8-10 minutes, or until the egg whites are set but yolks remain runny.
6. Season with salt, pepper, and a gentle sprinkle of fresh parsley. Slice, serve, and enjoy the warm, comforting flavors.

Nutrition per serving

420 kcal	24 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer yolk, bake an additional 2-3 minutes.
- Feel free to add thinly sliced bell peppers or onions for extra crunch.
- A dash of hot sauce drizzled after baking adds a wonderful hint of heat.