




DRAGONFIRE BREAKFAST PIZZA

Bold flavors like a fiery dragon's breath bring this breakfast favorite to life! It starts with a wholesome whole-grain crust, layered with fluffy scrambled eggs and savory turkey sausage for a hearty, satisfying bite. Melty mozzarella adds creamy balance, while a drizzle of sriracha delivers just the right touch of heat. Baked until warm and bubbly, this breakfast pizza is a flavorful, energizing way to add excitement to the morning lineup.

Yield: 1 5" Pizza

INGREDIENTS

- 1 Unit  5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
- 1/2 oz Shredded Mozzarella Cheese
- 1 oz Turkey Chorizo Sausage Crumbles, Fully Cooked
- 1 oz Gluten-free Sriracha Hot Chili Sauce
- 1 oz Precooked Scrambled Eggs, Small Curd

DIRECTIONS

- 1 Store frozen dough at 0°F to -10°F (-17°C to -23°C) until ready to pan.
- 2 Remove the frozen calzone piece from the case and place on parchment paper lined sheets.
- 3 Cover the pan of frozen dough with a sheet of plastic that is sprayed with pan release oil. Thaw in cooler at 38-40°F (3-4°C) overnight.
- 4 The next day, remove covered pan of dough from cooler and set at room temperature for 45 minutes to warm.
- 5 Remove covering from pizza dough and top with 1 oz. of scrambled egg, followed by 1 oz. of fully cooked turkey chorizo sausage and 1/2 oz. of shredded mozzarella cheese.
- 6 Place the dough in a preheated 325°F (163°C) convection oven.
- 7 Bake - 1. Conventional Oven: 450°F for 10-12 minutes 2. Convection Oven: 375° for 9-11 minutes 3. Conveyor Oven: 500°F for 4-6 minutes
- 8 Drizzle 1 oz. of sriracha on top.



This recipe provides 2 oz grain eq. and 2.25 MMA per pizza per the USDA guidelines for childhood nutrition.
