



Green Eggs & Ham Breakfast Pizza

Prep time: 12 Cook Time: 15 Servings: 12

Regional North American, Better For You, Breakfast/Brunch, Kids, Smart Hearty Grains, Casual Dining, Catering, Fine Dining, K-12, Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		12 each
Non-Stick Cooking Spray		as needed	
Swiss Cheese		shredded	24 oz.
Green Scrambled Egg White			
Deli-Sliced Smoked Ham			18 oz.
Parmesan Cheese		grated	6 oz.
Fruit		mixed, as needed	

Instructions

1. Pre-heat convection oven to 375°F.
2. To Make Each Pizza: Place tortilla on baking rack over sheet pan and spray with non-stick cooking spray as needed. Bake tortilla for 4-5 minutes. Remove from oven and top tortilla with 1 ounce of Swiss cheese, 2 ounces of Green scramble egg whites, 1½ ounces deli sliced smoked Ham, and 1 additional ounce of Swiss cheese, and ½ ounce Parmesan. Bake in oven for 5-8 minutes or until cheese is melted and crust is crisp.
3. To Plate Each Pizza: Cut pizza into quarters and serve with fresh fruit.

