

Flatbread Breakfast Pizza

Jacob · 28/09/2024



Prep Time

28 mins

Difficult

Medium

Servings

2

Description

Healthy scrambled eggs on a flatbread A delicious breakfast pizza made on a flatbread and served with salsa

Ingredients

- - 2 eggs
- or as needed - 1 ½ tablespoons milk - salt and ground pepper to taste - cooking spray - ¼ cup cooked sausage
- crumbled - 3 slices cooked bacon
- cut into pieces - ½ cup diced tomatoes
- or to taste (Optional) - ½ cup diced mushrooms
- or to taste (Optional) - 1 prepared flatbread - ¼ cup shredded Monterey Jack cheese

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Whisk eggs and milk together in a bowl; season with salt and pepper. Spray a large skillet with cooking spray; heat over medium-high heat. Pour egg mixture into the skillet; cook and stir until eggs are set
2. about 5 minutes. Add sausage
3. bacon
4. tomatoes
5. and mushrooms
6. and cook until vegetables are soft
7. about 3 minutes. Spread scrambled mixture over flatbread; top with shredded Monterey Jack cheese. Bake flatbread pizza in the preheated oven until the cheese is bubbly and underside of the crust is golden brown
8. 5 to 7 minutes.