



Breakfast Pizza



Ingredients:

- Cooking spray
- 1 lb. frozen shredded hash browns, thawed
- 6 large eggs, divided
- 2 c. shredded cheddar, divided
- Kosher salt
- Freshly ground black pepper
- 6 slices bacon
- Freshly chopped chives, for garnish

Method:

1. Preheat oven to 400° and grease a large baking sheet with cooking spray. In a large bowl, stir together hash browns, 2 eggs, and ½ cup of cheddar cheese and season with salt and pepper.
2. Transfer hash brown mixture to prepared baking sheet and, using your hands, pat into a circular crust. Bake until golden, 20 minutes.
3. In a large nonstick skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate, and then chop.
4. Top baked crust with remaining 1 ½ cups cheddar cheese and crack remaining 4 eggs on top. Scatter bacon over everything and season with salt and pepper.
5. Bake until egg whites are set but yolks are still slightly runny, 15 minutes. (If you prefer a less runny yolk, bake 18 to 20 minutes.)
6. Garnish with chives and slice.