



BREAKFAST PIZZAS

WITH GREEN SALAD

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 35 minutes

These indulgent breakfast pizzas feature hash browns, bacon, eggs and red onion. Don't be fooled by the name though - they're delicious any time of the day! Serve with a big green salad.



1. Preheat oven to 200°C fan bake and line two large oven trays with baking paper.
2. **MAKE PIZZAS**
Toast or grill hash browns until cooked. Place a pizza base on each tray. Spread with pizza paste and tomato relish (1 tablespoon of each per pizza).
3. Chop hash browns into small pieces. Top pizzas with hash browns and bacon. Thinly slice red onion and scatter over the top. Sprinkle on the cheese. Make three indents for the eggs in each pizza.
4. Bake pizzas for 10 minutes, until crusts are just starting to turn golden. Remove from oven and crack 3 eggs onto each pizza, in the indents. Season eggs with a little salt and pepper. Return to oven and bake for a further 6-8 minutes, until egg white has set and pizza bases are golden brown.
5. **MAKE SALAD**
Meanwhile, slice avocado. Combine gently with kale, drizzle with olive oil and season with a little salt and pepper.
6. **SERVE**
Cut pizzas into wedges and add a small dollop of aioli on each slice. Pile salad on top and serve.

PIZZAS

- 4 large hash browns (approximately 300g)
- 2 large pizza bases (approximately 300g)
- 2 Tbsp pizza paste
- 2 Tbsp tomato relish
- 200g cooked bacon pieces (7oz)
- 1/2 small red onion
- 1 1/2 cups grated cheese, i.e. Colby (150g)
- 6 eggs
- 1/4 cup aioli (60ml)

SALAD

- 1 avocado
- 100g baby kale (3.5oz)
- 2 tsp good quality olive or avocado oil



WINE MATCH: Prosecco, or an unoaked Chardonnay.

BREAKFAST PIZZAS RECIPE NOTES

GLUTEN-FREE OPTION: Choose gluten-free hash browns and pizza bases. Make sure pizza paste, relish and bacon are gluten-free. Use gluten-free aioli.

INGREDIENT SWAPS / NOTES: I used the pizza paste you can buy in sachets (great to have on hand in the pantry, and one sachet = 2 tablespoons). To make this recipe quick and easy, I used pre-cooked bacon bits. If you prefer, buy uncooked bacon, then dice and cook yourself before adding to the pizzas. You can swap baby kale for baby spinach or rocket.

STORING AND REHEATING: Pizzas are best reheated in the oven, to keep the bases crisp. Add aioli and salad just before serving.