

# Breakfast Chorizo Pizza

Eggs and chorizo on a pizza crust with U.S. cheddar and U.S. mozzarella makes a tasty alternative for breakfast.



## INGREDIENTS

(Makes 4 - 220ml each)

Eggs, large	4
<b>U.S. Milk, 2%</b>	<b>80ml</b>
Cumin, ground	.5g
Pepper	1g
Salt	2g
Vegetable Oil	10ml
Pre-baked Pizza Crust*, 30cm	1
Tomato-based Salsa, prepared	100g
<b>U.S. Part-Skim Mozzarella</b>	<b>80g</b>
<b>U.S. Cheddar</b>	<b>80g</b>
Chorizo (spicy Mexican sausage), cooked	160g
Onions, diced	50g
Poblano or Bell Peppers, diced	50g
Cilantro (coriander leaf), fresh, chiffonade	2g

\*Using raw dough crust - bake at 260°C (500°F) on a pizza stone for 9-12 minutes.

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	233kcal
<b>Total Fat</b>	17g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	125mg
<b>Total Carbohydrates</b>	7g
Dietary Fiber	1g
Sugars	2g
<b>Protein</b>	14g
Calcium	171mg
Magnesium	14mg
Phosphorus	188mg
Potassium	168mg
Sodium	600mg
Iron	1mg
Vitamin A	399IU
Vitamin C	5mg

## PREPARATION

1. **Pre-heat oven to 220°C (425°F).**
2. **In a medium bowl, lightly whip together, eggs, milk, cumin, pepper, and salt.**
3. **Pour vegetable oil in a non-stick sauté pan on medium-high heat, and cook egg mixture until scrambled eggs are fluffy. Chill.**
4. **Spread salsa evenly over pizza crust.**
5. **Divide eggs and chorizo evenly over salsa.**
6. **Sprinkle mozzarella and cheddar on top, then onions and peppers.**
7. **Bake for 8-10 minutes or until crust is lightly browned and cheese is melted.**
8. **Sprinkle cilantro over the top, slice and serve.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.