

Recipe Name: Beef Breakfast Pizza Ole

Recipe Source: Kansas Beef Council

Food Based Standardized Recipe Form

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|---|-------------|------------|-------------|------------|--|
| | Weight | Measure | Weight | Measure | |
| Raw ground beef (80% lean) | 2-1/2 lb | | 5 lb | | <p>Combine beef, garlic powder, onion powder, sage and crushed red pepper in large bowl. Mix lightly, but thoroughly. Brown seasoned beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F. *</p> <p>Stir in salsa verde. Keep warm and set aside.</p> <p>Preheat oven to 400°F. Arrange frozen crusts on greased sheet pan. Bake 8 to 15 minutes or per package instructions. Remove from oven. Top each crust with 18 ounces of beef mixture, 12 oz tomatoes, 11 oz scrambled eggs and 4.8 oz cheese. *</p> <p>Increase oven temperature to 425°F. Bake pizzas 8 to 10 minutes or until internal temperature reaches 165°F, crust is golden brown and cheese is melted.</p> <p>Remove from oven; top with green onions. Cut each crust into 10 slices, 10 servings per pizza.</p> <p>Serve with additional salsa, as desired.</p> <p>CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.</p> <p>CCP: Hold at 41°F or below for cold service.</p> |
| Garlic powder | | 2 Tbsp | | 1/4 cup | |
| Onion powder | | 2 Tbsp | | 1/4 cup | |
| Rubbed sage | | 1 Tbsp | | 2 Tbsp | |
| Crushed red pepper, (optional) | | 1/2 Tbsp | | 1 Tbsp | |
| Salsa verde | | 1 pint | | 1 quart | |
| | | | | | |
| Frozen pre-proofed 17-ounce whole-grain pizza crust | | 2-1/2 | | 5 | |
| Fresh diced tomatoes | | 3 cups | | 6 cups | |
| Cooked liquid eggs, scrambled | 2 lb | | 4 lb | | |
| Shredded reduced-fat Mexican cheese blend | 3/4 lb | | 1-1/2 lb | | |
| | | | | | |
| Thinly sliced green onions | | 1-1/4 cups | | 2-1/2 cups | |
| Salsa verde | | as needed | | as needed | |
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