



Breakfast Pizza

Ingredients

- 1 Tucker Fresh Selections pizza base
- 100g Pesto
- 100g Bocconcini cheese
- 50g Cherry Tomatoes
- 20g red onion, finely sliced
- 2 eggs
- 50g Prosciutto, torn into bite-sized pieces
- 8 Basil leaves
- salt & pepper



Prep time 5 min.

Cooking time 10-12 min.

Serves 2

Method

1. Preheat oven to 200 degrees celsius
2. Spread a layer of pesto over the pizza base
3. Evenly spread bocconcini, cherry tomatoes and onion on top of the pesto, leaving 2 gaps for the eggs
4. Crack an egg into a small bowl then slide in onto one side of the pizza in one gap
5. Repeat with the second egg
6. Put in the oven on the middle shelf for 10-12 minutes for the base to crisp and the egg whites to cook through
7. Remove from the oven
8. If the egg whites are not cooked enough, place a saucepan lid over the eggs for a couple of minutes, to allow the steam to continue to cook them
9. Top the pizza with the prosciutto & basil leaves
10. Season with salt & pepper
11. Cut in half & serve while hot