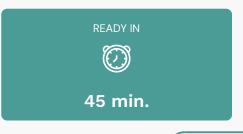
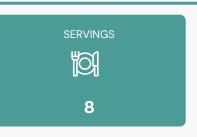


## **Breakfast Pizza**







MORNING MEAL

BRUNCH

BREAKFAST

LUNCH

## Ingredients

| U.I teaspoon pepper black  |
|--|
| 8 ounce crescent dinner roll dough refrigerated reduced-fat canned |
| 8 ounce carton egg substitute                                      |
| 0.3 cup milk fat-free  |
| 1 cup hash brown potatoes shredded frozen thawed                   |
| 2 tablespoons parmesan cheese fresh grated                         |
| 0.5 teaspoon salt  |
| 4 ounces cheddar cheese fat-free shredded                          |

12 ounces turkey breakfast sausage

| Equipment   |  |
|---|--|
| frying pan  |  |
| oven  |  |
| whisk   |  |
| pizza pan   |  |
| Directions  |  |
| Preheat oven to 37  |  |
| Separate dough into triangles. Press triangles together to form a single round crust on a 12-inch pizza pan coated with cooking spray. Crimp edges of dough with fingers to form a rim. |  |
| Cook sausage in a large nonstick skillet over medium heat until browned, stirring to crumble.   |  |
| Drain.  |  |
| Top prepared dough with sausage, potatoes, and cheese.  |  |
| Combine milk, salt, pepper, and egg substitute, stirring with a whisk. Carefully pour milk mixture over sausage mixture.  |  |
| Sprinkle with Parmesan.   |  |
| Bake at 375 for 25 minutes or until crust is browned.   |  |
| Nutrition Facts   |  |
| PROTEIN 19.84% FAT 54.65% CARBS 25.51%  |  |
|   |  |

## **Properties**

Glycemic Index:18.91, Glycemic Load:1.47, Inflammation Score:-3, Nutrition Score:8.556956400042%

## Nutrients (% of daily need)

Calories: 292.19kcal (14.61%), Fat: 17.98g (27.67%), Saturated Fat: 6.62g (41.35%), Carbohydrates: 18.89g (6.3%), Net Carbohydrates: 18.52g (6.73%), Sugar: 5.21g (5.79%), Cholesterol: 33.26mg (11.09%), Sodium: 940.29mg (40.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 14.69g (29.37%), Phosphorus: 239.75mg (23.97%), Selenium: 15.14µg (21.63%), Calcium: 149.95mg (14.99%), Vitamin B2: 0.25mg (14.54%), Vitamin B1: 0.19mg (12.65%), Vitamin B3: 2.52mg (12.59%), Zinc: 1.81mg (12.07%), Vitamin B12: 0.68µg (11.27%), Vitamin B6: 0.21mg (10.45%), Iron: 1.7mg (9.46%), Vitamin B5: 0.87mg (8.74%), Potassium: 295.86mg (8.45%), Vitamin D: 1.1µg (7.31%), Vitamin A:

329.18IU (6.58%), Magnesium: 19.72mg (4.93%), Vitamin E: 0.57mg (3.82%), Copper: 0.06mg (3.2%), Vitamin C: 2.59mg (3.14%), Folate: 10.08µg (2.52%), Manganese: 0.05mg (2.35%), Fiber: 0.38g (1.5%)