



Sausage-Potato Pizza

READY IN



45 min.

SERVINGS



6

CALORIES



546 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 cups biscuit mix
- ☐ 3 large eggs
- ☐ 1 pound sausage meat
- ☐ 1 cups hash browns frozen thawed
- ☐ 2 tablespoons milk
- ☐ 0.1 teaspoon pepper
- ☐ 4 ounces cheddar cheese shredded
- ☐ 0.5 cup water

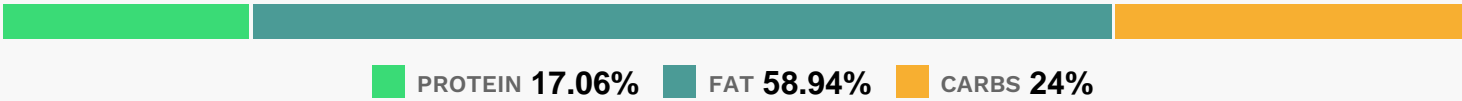
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Stir together biscuit mix and 1/2 cup water until dough forms.
- ☐ Turn dough out onto a lightly floured surface; knead 4 or 5 times. Pat into a 12-inch circle on a lightly greased baking sheet.
- ☐ Cook sausage in a large skillet, stirring until it crumbles and is no longer pink; drain well.
- ☐ Layer dough evenly with sausage, hash browns, and cheese.
- ☐ Whisk together eggs, milk, and pepper; pour mixture evenly over cheese.
- ☐ Bake at 400 for 30 minutes or until golden.
- ☐ NOTE: To make ahead, prepare dough as directed; layer with sausage, hash browns, and cheese. Cover and chill 8 hours.
- ☐ Add egg mixture, and bake at 400' for 35 minutes or until golden.

Nutrition Facts



Properties

Glycemic Index:26, Glycemic Load:1.99, Inflammation Score:-4, Nutrition Score:15.950000078782%

Nutrients (% of daily need)

Calories: 545.69kcal (27.28%), Fat: 35.4g (54.46%), Saturated Fat: 12.8g (79.98%), Carbohydrates: 32.42g (10.81%), Net Carbohydrates: 31.08g (11.3%), Sugar: 5.06g (5.62%), Cholesterol: 167.73mg (55.91%), Sodium: 1160.91mg (50.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 23.05g (46.1%), Phosphorus: 493.68mg (49.37%), Vitamin B1: 0.49mg (32.68%), Vitamin B3: 5.99mg (29.94%), Vitamin B2: 0.48mg (28.03%), Calcium: 236.45mg (23.65%), Selenium: 16.23µg (23.18%), Vitamin B12: 1.25µg (20.81%), Zinc: 2.99mg (19.95%), Vitamin B6: 0.35mg (17.54%), Folate: 67.88µg (16.97%), Iron: 2.76mg (15.34%), Vitamin B5: 1.45mg (14.54%), Potassium: 409.54mg

(11.7%), Vitamin D: 1.65µg (11.01%), Manganese: 0.21mg (10.26%), Copper: 0.17mg (8.71%), Magnesium: 33.41mg (8.35%), Vitamin A: 391IU (7.82%), Fiber: 1.34g (5.36%), Vitamin C: 3.52mg (4.27%), Vitamin E: 0.6mg (4.02%), Vitamin K: 3.51µg (3.35%)