

# Betty's Breakfast Pizza with Hash Brown Crust Recipe



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In this video, Betty makes a complete breakfast in one dish--her Breakfast Pizza with Hash Brown Crust. It is very tasty and pays some attention to the amount of fat--You won't get that attention at a restaurant!

## Ingredients:

1/2 of a 32 oz. bag of frozen hash brown potatoes, thawed  
cooking oil spray  
6 eggs  
1 1/2 tablespoons butter or margarine  
salt and pepper to taste  
3/4 cup to 1 cup shredded sharp Cheddar cheese  
4 to 6 slices of crisp bacon, torn into bite-size pieces

Spray a Pyrex pizza dish with cooking oil spray. If you don't have this type of dish, use any appropriate oven-proof dish or baking pan. Place one layer of thawed hash brown potatoes in a circle on your dish or pan. Spray the top with cooking oil spray. Place in a 400 degree oven for 20 minutes, or until soft, and then turn oven to broil and broil for 3 to 5 minutes. (You may cook the hash browns on the cooktop, by placing them in a deep skillet, adding 3 tablespoons cooking oil, and cooking for 4 to 7 minutes. This is much faster and gives a browner, crispier look to the hash browns, but it does introduce some extra fat.) Now that the hash brown crust is ready, make your scrambled eggs. Break 6 eggs into a bowl, season to taste with salt and pepper, stir them around a bit, and pour them into a hot skillet that has 1 1/2 tablespoons of melted butter or margarine. (I remove 2 of the yolks, in order to make lighter scrambled eggs.) Quickly move the eggs around over medium to high heat, so that they cook quickly and do not become hard and rubbery. Immediately place them evenly on the top of your prepared hash brown pizza crust. Next, sprinkle your desired amount of shredded Cheddar cheese (about 3/4 cup to 1 cup) over the pizza, and then top with pieces of crisp bacon (about 4 to 6 slices worth). Now, place your breakfast pizza back into a 400-degree oven for about 5 to 8 minutes, until the cheese melts and the bacon crisps up a little more. Remove from the oven, and serve immediately with your favorite breakfast drink! Note: This pizza should be spooned out in servings, not sliced in pizza pieces. It's a very enjoyable way to start the day!