



Breakfast Pizza Flatout

Servings: 0

Can prep the Flatout the night before & bake it fresh in the morning or bake the entire flatbread the night before, slice & reheat in the morning.

Ingredients

- 1 Flatout Artisan Crust (Rosemary or Rustic White)
- 1 c baby leaf spinach, finely chopped
- 1/2 c cooked ham, diced
- 4 Lg eggs, beaten
- 4 ozs sharp cheddar cheese
- 1 T EVOO
- Salt & freshly ground pepper

Directions

Preheat oven to 375. Scramble eggs over med heat in pan coated with nonstick cooking spray.

Stir the chopped spinach & oil together in a bowl. Baste the crust with the spinach & oil. Then evenly spread the ham & eggs over the top of the crust. Add salt & pepper to taste.

Top flatbread with cheese & bake for 20-25 min. until it is crispy & cheese is fully melted.

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