



**T & A M F O U R**  
FOOD SERVICE



### **Chorizo Jack Breakfast Pizza**

Yield: 10 servings (2 - 14" pizzas)

#### *Ingredients:*

- 2 (14-inch) par-baked pizza crusts
- 2 cups prepared salsa
- ½ cup green onions, sliced including white and green parts, divided
- 1 pound JENNIE-O® Turkey Chorizo Sausage Crumbles, #6397-40
- 4 cups Monterrey Jack Cheese, shredded
- 8 large eggs
- Kosher salt and fresh ground black pepper, to taste
- 2 avocados, peeled and sliced, for garnish
- 1 cup French's French fried onions

#### *Directions:*

1. Preheat oven to 375°F.
2. Top par-baked crust with salsa, half the green onions and cooked chorizo. Sprinkle cheese over top.
3. Form four small indentations in cheese. Carefully crack one egg into each indentation. Season with salt and pepper.
4. Bake 10 minutes or until cheese starts to brown and egg whites are firm, but yolk is still slightly runny.
5. Garnish with remaining green onions and avocado slices.

Recipe and photo courtesy of Jennie-O