

DEEP-DISH BREAKFAST PIZZA

Yields: 8 servings

1 pkg. (8oz.) diced ham
½ Cup chopped onion
½ Cup chopped green bell pepper
6 Eggs
½ Cup milk
1 tsp. dried Italian seasoning
½ tsp. pepper
1 ½ Cups shredded Cheddar Cheese (6 oz.) DIVIDED
1 ½ Cups shredded part-skim mozzarella cheese (6oz.) DIVIDED

CRUST:

1 Cup all-purpose flour
1 tbsp. baking powder
½ tsp. salt
1/3 Cup milk
¼ Cup vegetable oil

Heat oven to 350 degrees. CRUST: Mix flour, baking powder, and salt in bowl. Add milk and oil; stir to form sticky dough. Knead dough a few times on floured surface; press onto bottom of greased 13 X 9 X 2 inch baking pan.

Sprinkle ham, onion, and green bell pepper evenly on crust. Beat eggs, milk, Italian seasoning, and pepper in medium bowl until blended. Stir in 1 cup mozzarella cheese. Pour slowly over ham and vegetables. Sprinkle with remaining Cheddar and mozzarella cheeses.

Bake in center of 350 degree oven until center is almost set but jiggles slightly when pan is gently shaken and knife inserted near center comes out clean, about 40 minutes. Let stand 5 minutes before serving.

Easy shortcut – 1 pkg. (13.8 oz.) refrigerated classic pizza crust can be substituted for made-from-scratch crust.