

## **“Guy Food Gourmet’s” Tortilla Pizza Breakfast Recipe**

**By: Paul J. Bennett © Copyright 2019, all rights reserved.**

### **Ingredients (quantity/amounts to taste):**

Chopped Tomato

Chopped Onion

Chopped Green Pepper

Chopped Jalapeno

Chopped Pre-cooked Bacon (or other breakfast meat)

1 Egg (beaten)

Shredded Extra Sharp Cheddar Cheese

Chunky Style Salsa

Flour Tortilla (Burrito or Fajita size)

Seasoned Salt

Fresh Ground Pepper

### **Instructions:**

Preheat oven to 425 degrees (F.) and place flour tortilla on pizza tin (with use of parchment paper optional).

Spread salsa over tortilla, and then sprinkle shredded cheddar cheese liberally, as if making a regular pizza.

Sprinkle all chopped ingredients, followed by seasoned salt and fresh ground pepper to taste.

Pour beaten/whipped egg over top of breakfast pizza.

Place breakfast pizza in preheated oven at 425 degrees (F) for 12 to 14 minutes.

Remove from oven, slice, and munch!

***It's Wicked Good!!!!***