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Sausage & Gravy Original Crust Breakfast Pizza

This Sausage & Gravy Original Crust Breakfast Pizza is a delicious and hearty breakfast option. It features a crispy crust topped with savory sausage, creamy gravy, and melted cheese. It's the perfect way to start your day!

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 25 mins Total Time: 40 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

300 g	pizza dough
200 g	Sausage
150 g	gravy
200 g	cheese

5 g	Salt
2 g	Pepper
30 ml	olive oil

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface to your desired thickness.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Frying

Cook the sausage in a skillet over medium heat until browned. Remove from heat and set aside.

Prep Time: 5 mins

Cook Time: 10 mins

Step 4

Spreading

Spread the gravy evenly over the pizza dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Sprinkling

Sprinkle the cooked sausage and cheese on top of the gravy.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Seasoning

Season with salt and pepper to taste.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Drizzling

Drizzle olive oil over the top of the pizza.

Prep Time: 1 mins

Cook Time: 0 mins

Step 8

Baking

Bake in the preheated oven for 12-15 minutes, or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Cooling

Remove from the oven and let cool for a few minutes before slicing and serving.

Prep Time: 2 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 25 g

Protein: 15 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	50 mg	N/A	N/A

Vitamins

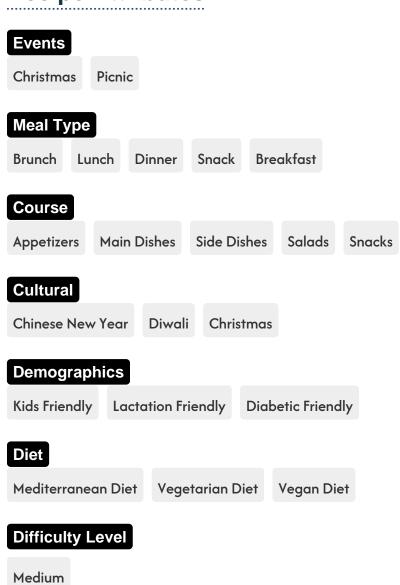
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	200 mg	5.88%	7.69%
Zinc	6 mg	54.55%	75%
Selenium	8 mcg	14.55%	14.55%

Recipe Attributes



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