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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

Events

Christmas Picnic

Meal Type

Brunch Lunch Dinner Snack Breakfast

Course

Appetizers Main Dishes Side Dishes Salads Snacks

Cultural

Chinese New Year Diwali Christmas

Demographics

Kids Friendly Lactation Friendly Diabetic Friendly

Diet

Mediterranean Diet Vegetarian Diet Vegan Diet

Difficulty Level

Medium

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