

BREAKFAST PIZZA WITH HASHBROWN CRUST



Ingredients

1 Pound Turkey Breast, Ground, Raw (no more than 15% fat)	¼ Teaspoon Red Pepper Flakes	1 Cup Cheddar Cheese, Low-Fat
1 Teaspoon Whole Fennel Seeds	2½ Teaspoons Whole Coriander Seeds	1 Tablespoon + 1 Teaspoon Green Onion, Fresh, Diced
1 Teaspoon Salt	3 Tablespoons Canned Applesauce, Unsweetened	1½ Cups Red Bell Pepper, Fresh, Diced
¼ Teaspoon Cayenne Pepper	3 Pounds Hash Brown Potatoes, Frozen, Thawed	
½ Teaspoon Ground Sage	10 Ounces Whole Eggs, Frozen, Thawed	

Directions

- Combine turkey, fennel, salt, cayenne pepper, sage, red pepper flakes, coriander, and applesauce in a large bowl. Stir well.
- In a large stock pot, add turkey mixture. Cook uncovered over medium–high heat for 10 minutes.
- Remove turkey from heat. Drain turkey in a colander. Set aside for step 4.
- Combine $\frac{2}{3}$ cup (about 5 oz) turkey, hash browns, and eggs in a large bowl. Stir well. Set remaining turkey aside for step 7. Set hash brown mixture aside for step 5.
- Pour 2 quarts (about 3 lb 10 oz) hash brown mixture into a half sheet pan (18" x 13" x 1") lightly coated with pan release spray. Spread evenly.
- Bake in conventional oven at 425°F for 30 minutes OR in convection oven at 400°F for 20 minutes.
- Sprinkle the crust with remaining turkey, cheese, onions, and bell peppers.
- Bake in conventional oven at 425°F for 15 minutes OR in convection oven at 400°F for 10 minutes.
- Cut each pan 5 x 5 (25 pieces per pan).

YIELD:
25 PIECES

Crediting

Provides a Meat/Meat Alternate and Vegetable at Breakfast:

Toddler
½ Piece

Preschool
1 Piece

School Age
1 Piece

Adult
2 Pieces