Breakfast Pizza

Ingredients

- 13.8 ounce tube refrigerated pizza crust
- 2 Tablespoons olive oil
- 8 large eggs
- 1 teaspoon salt
- ½ teaspoon pepper
- ⅓ cup milk
- 2 Tablespoons salted butter
- 15 ounce can Libbys Country Sausage Gravy
- 2 cups shredded Colby jack cheese
- ½ cup real bacon pieces

Directions

1. Preheat oven to 425F degrees. Spray a large baking sheet (10"x 15") with nonstick cooking spray.
2. Spread the 13.8 ounce tube refrigerated pizza crust into the pan. Stretch it out to all the edges. Brush 2 Tablespoons olive oil evenly on top of the crust. Poke the crust really well with a fork (this will keep it from puffing up too much.)
3. Bake the crust for about 7 minutes on a middle rack. It should just start to be getting very light brown in color.
4. While crust is baking, start making the scrambled eggs. In a medium-sized bowl, add 8 large eggs, 1 teaspoon salt, 1/2 teaspoon pepper and 1/3 cup milk. Whisk eggs really well for at least 2 minutes to combine.
5. Preheat a pan on low to medium heat. Add 2 Tablespoons salted butter. Once butter is melted, pour in the egg mixture. Gently scramble the eggs. The key to good scrambled eggs is to not cook them too fast or else they get rubbery. So just slowly move the eggs around until softly scrambled and fluffy. Turn off heat.
6. When crust is ready, remove it from the oven. Spread 15 ounce can Libbys Country Sausage Gravy evenly over the crust.
7. Top the sausage gravy with scrambled eggs. Then top the eggs with 2 cups shredded Colby jack cheese. Finally, sprinkle 1/2 cup real bacon pieces evenly over the cheese.
8. Place baking pan back into the oven (middle rack) and cook at 425F degrees for another 6-7 minutes until everything is warmed through and cheese is melted.
9. Slice into 12 slices. Then serve while warm.