Breakfast Pizza

3 Tablespoons olive oil

6 slices bacon

8 ounces mozzarella cheese, shredded (2 cups)

1/2 cup parmesan cheese, shredded

1/2 cup small curd cottage cheese

1/4 teaspoon oregano

salt and pepper

1 pound pizza dough

6 eggs

2 scallions, sliced thin

2 Tablespoons minced chives

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Cook bacon until crispy. Drain on paper towels.

Combine cottage cheese, oregano, 1/4 t. pepper and 1 T. oil.

Roll dough into a 15x11" rectangle.

Transfer dough to a greased baking sheet. Brush dough with 1 T. oil.

Bake dough 5 minutes at 500.

Remove crust from oven. Spread cottage cheese evenly over dough.

Sprinkle bacon over cheese.

Sprinkle mozzarella over bacon.

Make 6 evenly spaced wells in cheese and crack 1 egg in each well.

Season with salt and pepper.

Return pizza to oven and bake 11-12 minutes for soft cooked yolks.

Transfer pizza to a wire rack.

Sprinkle with scallions and chives.

Drizzle with additional oil.