

## SWEET POTATO BREAKFAST PIZZA

- 3 ounces McCain Harvest Splendor® Sweet Potato Wedges, chopped
- 1 each Pizza dough, 8" prepared
- 1 Tbsp Extra virgin olive oil
- 1 large Egg
- 8 slices Bacon, cooked and chopped
- 4 oz Gouda cheese, grated
- Chives, chopped to garnish

1. While sweet potatoes are frying, spread pizza dough on a greased baking sheet or heated pizza stone. Brush olive oil over the base and on the crust of the dough.
2. Add grated gouda, cooked sweet potatoes and bacon evenly over dough.
3. Crack egg in the center and cook on high heat until browned.
4. Garnish with chopped chives.
5. Serve on pizza stone or a cutting board.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 each Pizza dough, 8" prepared, 1 large Egg, 1 Tbsp Extra virgin olive oil, 3 ounces McCain Harvest Splendor® Sweet Potato Wedges, chopped, 4 oz Gouda cheese, grated, 8 slices Bacon, cooked and chopped, Chives, chopped to garnish</a>
<b>Course</b>	<a href="#">Breakfast, Brunch</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Pizza</a>
<b>Serving Size</b>	4