



Hash Brown Breakfast Pizza



Ingredients, Crust:

- One 20-ounce bag frozen shredded hash browns, thawed
- 1/3 cup shredded pepper jack cheese
- 1/3 cup shredded Cheddar
- 3 tablespoons salted butter, melted
- 2 large eggs, beaten
- Kosher salt and freshly ground black pepper
- 1/4 teaspoon cayenne pepper
- Nonstick cooking spray, for the parchment

Toppings:

- 1 cup shredded pepper jack cheese
- 1 cup shredded Cheddar
- 2 scallions, sliced, plus additional sliced scallions, for serving
- 1 red bell pepper, chopped
- 1 green bell pepper chopped
- 4 strips cooked bacon or breakfast sausage
- Avocado
- Salsa, for serving
- Sour cream, for serving
- Fresh cilantro, for serving

Method:

1. For the crust: Preheat the oven to 425 degrees F. Line a baking sheet with parchment.
2. In a bowl, mix the hash browns, pepper jack, Cheddar, butter, and eggs. Season with a good pinch of salt and pepper. Add the cayenne. Mix well.
3. Spray the parchment with cooking spray and add the hash brown mix. Shape into a large rectangle. Bake until the edges are golden brown, about 25 minutes.
4. For the toppings: Remove the hash brown crust from the oven. Top with the pepper jack, Cheddar, scallions and red and green bell peppers. Add the bacon, tearing it into pieces as you go. Return the pizza to the oven until the cheese is melted and the veggies are roasted, 12 to 14 minutes.
5. Using a pizza cutter, cut the pizza into slices and serve with salsa, sour cream, cilantro, and sliced scallions.