



# INDIANA STATE FAIR RECIPE TRAIL

## Grilled Breakfast Pizza

COURTESY OF



## Ingredients

- Pre-baked pizza crust
- 1/2 pound mini-Yukon Gold potatoes
- 1/2 cup oil for frying potatoes
- 2 tablespoons oil to brush on pizza crust
- 1 to 2 cups shredded cheese blend
- 3/4 cup turkey breakfast sausage, sliced
- 4 large eggs, beaten
- 2 cups arugula
- 1/2 cup packed sun dried tomatoes
- 1/2 cup vinaigrette, your choice
- 1/4 cup parmesan cheese, grated
- Salt and pepper to taste



## Instructions

1. Cook the potatoes in boiling salted water until tender. Drain. Press each potato with the bottom of a glass to about 1/2 inch thick. Cut each potato into 1/2 to 3/4 inch chunks with a craggy irregular shape. Set these aside to cool.
2. Heat the oil in a medium pot and fry the potato pieces until deep golden brown and crispy, about 3 minutes. Drain the potatoes on an absorbent towel and season with salt and pepper. Set aside.
3. Preheat the grill to 375 - 400°F. If using a gas grill, turn burners to medium. For charcoal, use indirect heat and ensure coals are ashed over.
4. In a skillet over medium heat (on the stovetop or grill side burner), cook the turkey sausage until browned and cooked through. Set aside.
5. In a bowl, whisk the eggs with a pinch of salt and pepper.
6. Scramble them in a nonstick skillet just until softly set (they will finish on the grill).
7. Lightly brush the pre-baked crust with olive oil.
8. Sprinkle the shredded cheese evenly over the crust.
9. Add scrambled eggs and turkey sausage. Optional: add a pinch of red pepper flakes or extra cheese on top.
10. In a large bowl, mix the arugula, sun dried tomatoes, vinaigrette and torn potato croutons.
11. Place the pizza directly on the grill grates or use a pizza stone or grill-safe pan.
12. Close the grill lid and cook for 5-7 minutes, until the cheese is melted and bubbly and the crust is heated through. Be sure to watch closely to avoid burning the bottom.
13. Remove pizza from the grill. Top the pizza with the arugula salad and a dusting of grated parmesan cheese. Slice and serve.



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## Fun Facts

- Indiana is the fourth largest turkey producer in the United States, producing over 20.5 million turkeys annually.
- Americans eat about 16 pounds of turkey annually.
- A 3.5-ounce portion of roasted skinless turkey breast is about 160 calories, contains only 4 grams of fat, 30 grams of protein and is naturally low in sodium.
- Turkey should be cooked to an internal temperature of 165°F to ensure ideal preparation. To check the temperature, place a meat thermometer in the innermost part of the thigh or the thickest part of the breast.