

Easy Breakfast Pizzas

Easy Flat-breads Recipe

Dry Soup Mix Recipe

Enough scrambled eggs for the number of people you are serving.

1/2 to 1 lb of turkey sausage meat, raw.

Cheese - Kroger slices worked easy for this recipe.

Step 1:

Mix together a small batch of creamy soup mix according to your jar instructions. For ours, I made 14 ounces of milk plus 1/4 Cup of dry soup mix. I was looking for a thick sauce that wouldn't run off under the broiler later!

Step 2:

In a small saucepan, brown together a little bit of diced onion or rehydrated diced onion and your ground turkey sausage meat. Once the meat is cooked through, add the soup mixture. Bring to a boil, boil until thickened, stirring constantly.

Reduce heat to low and allow to stay hot. Stir occasionally to keep from sticking. This may also thicken the gravy a bit more as it cooks down. It will also allow the sausage flavor to more thoroughly permeate the gravy mixture.

Step 3:

Scramble your eggs and cook them thoroughly. Turn off heat, but allow them to stay hot on the burner.

Step 4:

To whip ours up, we had Flat breads left over from the night before. We placed the breads on a baking sheet. Then spread a little sausage gravy on the breads, ensuring you save enough to put on top of the eggs in a moment. Place scrambled eggs on top of the first layer of gravy. Make sure to split evenly among your bread rounds. Top the eggs with a dollop of sausage gravy, ensuring to give each serving a nice dollop. Spread lightly over the eggs. Now, top each with a slice of cheese.

Turn on the broiler and pop the baking sheet under the broiler just until the cheese is melted. Serve hot! And Enjoy!