

Sweetnicks.com

Sweetnicks Tomato Egg Pizza

It is very simple to make and super yummy. I cheat for the crust and use Pillsbury Pizza Crust. Line a pizza pan with foil and spray with non-stick spray. Spread the crust out to reach the edges of the pan. Sprinkle with salt, freshly ground pepper and assorted fresh herbs (I used garlic chives, tarragon and rosemary). Bake for 8 minutes at 400.

Top it with chopped plum tomatoes (about 7, making sure the pizza is covered), mozzarella (about 1/2 cup), chopped fresh basil (about 3 tablespoons), dried oregano, salt, and pepper. Drizzle it with olive oil and bake it for another 6-7 minutes. Crack a few eggs in a small bowl and gently slide over the pizza. Return to the oven for a few more minutes, until whites are set, but yolk still loose. Eat and enjoy. I love sunny side up eggs on pizza.