

# RECIPE OF THE WEEK: PALEO EDITION

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## Breakfast Pizzas

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Appeared in AST Newsletter 9.7.12

### Ingredients:

1 lb of ground sausage (pasteurized pork if possible)  
6 eggs  
4 slices of turkey bacon

Other optional toppings: salsa, sliced green onions, finely diced onions, tomato slice

### Instructions:

1. Preheat the oven to 375 degrees
2. Divide the pound of sausage into 8 even parts and use a rolling pin or the side of a flat glass to flatten to about ¼ inch and place on baking sheet (you can do this on the baking sheet to make things easier.) Put the bacon slices on the baking sheet as well and place the baking sheet in the oven.
3. The meat will cook for approximately 10-15 mins in the oven, so while that is cooking, prepare any additional toppings and scramble the eggs in a pan.
4. When sausage and bacon are browned and cooked through, remove from oven.
5. Place one sausage “crust” on a plate, top with salsa (if using sauce), scrambled eggs, chopped bacon, and any other toppings

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