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One food that is good at any time of day is pizza. Pizza in the morning, in the evening or in the afternoon, there is no bad time to eat a slice.

Now, my family will tell you that when it comes to pizza, I, for the most part, stick to pepperoni or cheese as a good old standby. However, breakfast pizza is another story.

Breakfast food is always delicious, as is pizza. Combine the two and you have a no fail crowd pleaser. Try out this simple to make meal on your family.

Bacon and Cheese Breakfast Pizza

Pastry for single-crust pie

1/2 pound bacon, cooked and crumbled

2 cups shredded Swiss cheese

4 eggs

1-1/2 cups sour cream

2 tablespoons chopped fresh parsley (optional)

Roll pastry to fit a 12-in. pizza pan. Bake at 425° for 5 minutes.

Sprinkle bacon and cheese evenly over crust. In a bowl, beat eggs, sour cream and parsley until smooth; pour over pizza. Bake for 20 to 25 minutes or until pizza is puffy and lightly browned.