

B.L.T. Pizza

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 Stonefire thin pizza crust
- 1 tsp. Garlic Expressions dressing
- 1/2 cup tomato jam (see recipe below)
- 1 cup shredded mozzarella cheese
- 1/2 cup crumbled bacon
- 3 eggs, room temperature
- 1 cup microgreens



Method

1. Preheat oven to 450°F.
2. Line a baking sheet with parchment paper or use a pizza stone
3. Place pizza crust on a prepared baking sheet and proceed to brush the entire crust with the Garlic Expressions dressing. This gives the pizza the most fabulous base to start with!
4. Smear the homemade tomato jam onto the crust leaving the outer 1/2 inch of crust alone.
5. Sprinkle pizza with mozzarella cheese and crumbled bacon.
6. Baking at 450°F for 13-15 minutes. Until the crust is slightly golden and the cheese has completely melted.
7. Remove pizza from oven.
8. Crack 3 room temperature eggs towards the center of the pizza and immediately place back into the oven for an additional 3-5 minutes until the egg whites are completely cooked and the yolk is still jiggly.
9. Remove pizza from oven and top with a handful of microgreens!