**Ingredients 25 Servings 50 Servings 100 Servings**

Tony’s mini cheese pizzas 25 ct 50 ct 100 ct

Eggs, liquid thawed 4 2/3 cup 9 1/3 cups 18 2/3 cup

Bacon pieces (fully cooked) 1 cup + 2 teaspoons 2 cups + 4 teaspoons 4 cups + 3 tablespoons

Butter, unsalted 1 teaspoon 2 teaspoons 4 teaspoons

**Instructions**

1. Preheat oven to 350 for convection oven or 400 for conventional oven.
2. Line frozen pizzas on baking sheets until the sheets are full.
3. Heat large skillet on medium heat and add butter and eggs. Stir with a silicone spatula until eggs are moist and just beginning to set into soft curds. Remove from heat.
4. Spoon egg on top of mini pizzas until evenly distributed.
5. Scatter 2 teaspoons of fully cooked bacon bits on top of egg.
6. Cook for 13 minutes in a convection oven, 18 minutes in a conventional oven.
7. Let rest 5 minutes before serving.

**Nutrition**

Calories: 428 Saturated Fat: 6.27 Sodium: 752 mg