

DINNERLY



Sausage, Egg & Cheese Breakfast Rolls with Maple Glaze



30-40min



2 Servings

We've leveled upped your usual morning sausage, egg, and cheese sandwich by wrapping it with buttery, flaky crescent dough. Think of these like a croissant meets pigs in a blanket, but breakfast style. We don't know about you, but that sounds like a dream combo to us. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- ½ lb pkg country-style sausage
- 2 oz shredded cheddar-jack blend ²
- 8 oz crescent dough ^{3,4}
- ¼ oz pkt toasted sesame seeds ⁵
- ¼ oz poppy seeds
- 1 oz maple syrup

WHAT YOU NEED

- 5 large eggs ¹
- kosher salt & ground pepper to taste
- butter ²
- neutral oil

TOOLS

- rimmed baking sheet
- parchment paper
- medium nonstick skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 32g, Carbs 32g, Protein 28g

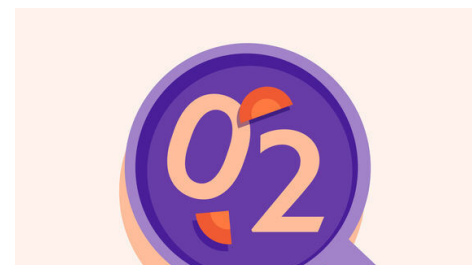


1. Prep eggs & sausage

Preheat oven to 375°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Beat together **4 large eggs** in a medium bowl. Season with **salt** and **pepper**.

Divide **sausage** into 8 pieces; roll each piece into a 4-inch log.



2. Cook eggs & sausage

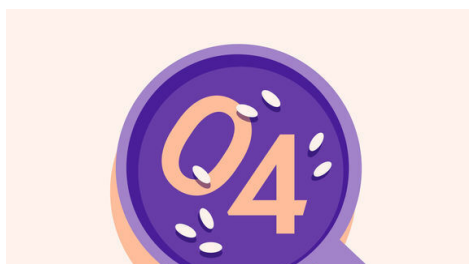
Heat **2 tablespoons butter** in a medium nonstick skillet over medium. Add **eggs**; scramble until soft curds form, about 1 minute. Transfer to a medium bowl; stir in **cheese**. Wipe out skillet.

Heat **2 teaspoons oil** in same skillet over medium-high. Add **sausage** and cook, turning occasionally, until browned and cooked through, 4–6 minutes. Transfer to a plate.



3. Assemble rolls

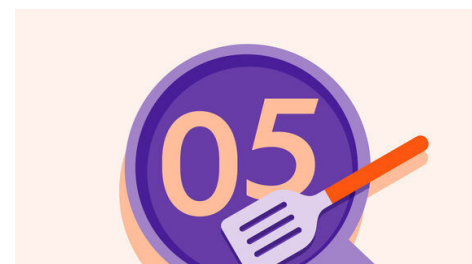
Unroll **crescent dough** onto a clean work surface; separate into 8 triangles. Divide **egg-cheese mixture** between them; place **sausage** over top. Starting with the wide end, roll up each triangle, tucking in any stray egg or cheese as you go. Transfer to prepared baking sheet, seam-side down.



4. Bake rolls

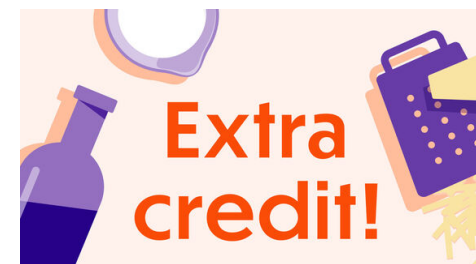
In a small bowl, stir together **sesame** and **poppy seeds**. In a second small bowl, whisk **1 large egg**. Brush egg over **rolls** and sprinkle with seeds.

Bake on center oven rack, 10 minutes. Brush rolls with **maple syrup** and rotate baking sheet. Continue baking until golden-brown and shiny, 5–10 minutes more. Transfer to a wire rack and let cool, 5 minutes.



5. Serve

Serve **sausage, egg, and cheese breakfast rolls**. Enjoy!



6. Take it to the next level

Serve the rolls with some ketchup or hot sauce, whichever you prefer!