

DINNERLY



Cheesy Italian Breakfast Buns with Sausage & Sun-Dried Tomatoes



30-40min



2 Servings

We're about to let you in on a little secret—not only are these breakfast buns out of this world, but they're three-cheese stuffed (i.e. Parm, mozz, and cream cheese). Surprised? Maybe. Disappointed? There's no way. This recipe repurposes pizza dough in the best way possible by turning them into the fluffiest buns around. We've got you covered! (2p-plan makes 4 buns; 4p-plan makes 8 buns—nutrition reflects 1 bun)

WHAT WE SEND

- 1 lb pizza dough ³
- ¾ oz Parmesan ²
- 3¾ oz mozzarella ²
- 2 oz sun-dried tomatoes
- ½ lb pkg uncased sweet Italian pork sausage
- 1 oz cream cheese ²

WHAT YOU NEED

- olive oil
- 2 large eggs ¹
- kosher salt & ground pepper

TOOLS

- 8x8 baking dish
- microplane or box grater
- medium nonstick skillet

COOKING TIP

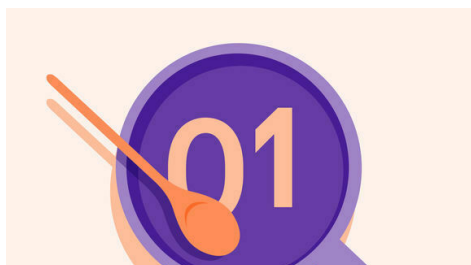
Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 27g, Carbs 59g, Protein 26g

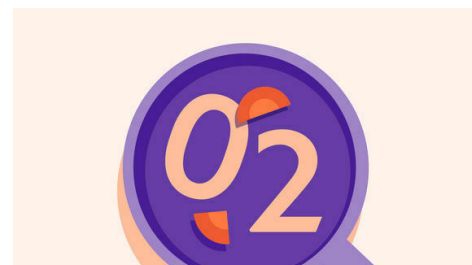


1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly grease a medium 8x8-inch baking dish with **oil**.

Place **dough** in a lightly **oiled** bowl; set aside to come to room temperature until step 4 (see step 6).

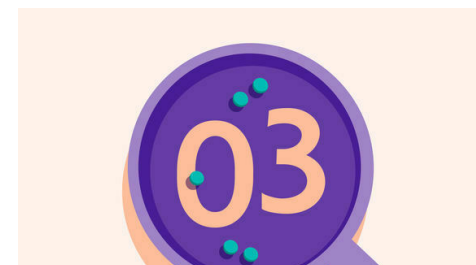
Finely grate **Parmesan**, if necessary. Grate **mozzarella** on large holes of a box grater. Coarsely chop **sun-dried tomatoes**, if necessary.



2. Cook eggs

In a small bowl, whisk to combine **2 large eggs** with **a pinch each of salt and pepper**.

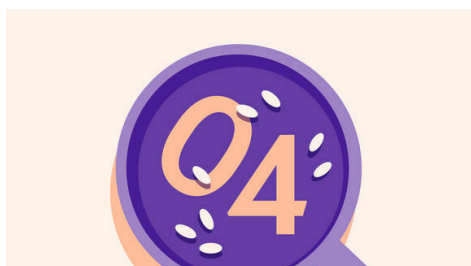
Heat **1 teaspoon oil** in a medium nonstick skillet over medium-high. Add eggs; scramble until soft curds form, about 1 minute. Transfer to a medium bowl; wipe out skillet.



3. Make sausage filling

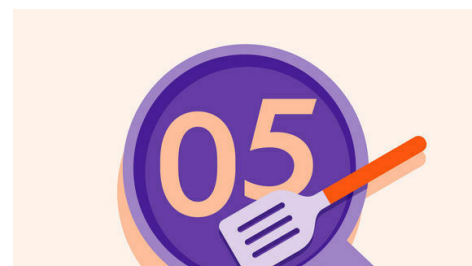
Heat **1 tablespoon oil** in same skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until cooked through and browned, about 5 minutes. Drain and discard excess oil.

Transfer sausage to bowl with **eggs**. Add **sun-dried tomatoes, mozzarella, cream cheese**, and **half of the Parmesan**. Stir to combine; season with **salt and pepper**.



4. Assemble buns

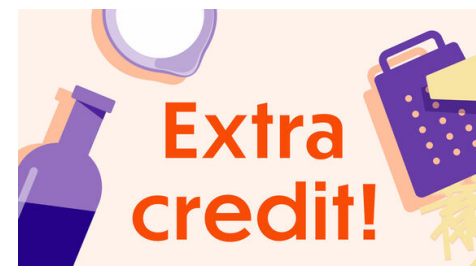
Divide **dough** into 4 even pieces. Roll or gently stretch each piece into a 5-inch circle. Evenly divide **filling** among centers of each circle. Stretch edges of dough over filling to meet in the center; pinch to seal.



5. Bake & serve

Transfer **buns**, seam-side down, to prepared baking dish, evenly spread apart. Brush with **oil** and sprinkle with **remaining Parmesan**. Bake on center oven rack until puffed and golden-brown, 20–25 minutes.

Let **Italian breakfast buns** rest for 5 minutes before serving. Enjoy!



6. Pro tip: pizza dough!

Letting your dough to come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.