



Sausage, Egg & Cheese Breakfast Buns

with Maple Glaze & Sriracha Ketchup



40min



2 Servings

We're making it easy to get breakfast on the table! We make these savory buns with a country pork sausage, scrambled eggs, and cheese filling encased in ready-to-roll pizza dough (no proofing required!). A sweet maple glaze and a sprinkle of everything bagel seasoning on top take these buns to the next level, and Sriracha ketchup for dipping adds a warming heat to jump-start your day. (2p serves 4; 4p serves 8)

What we send

- 1 lb pizza dough ³
- 2 (1 oz) sour cream ²
- 2 scallions
- ½ lb pkg country-style sausage
- 1 oz maple syrup
- 2 (2 oz) shredded cheddar-jack blend ²
- 1 pkt Sriracha
- ¼ oz everything bagel seasoning ⁴

What you need

- neutral oil
- 4 large eggs ¹
- kosher salt & ground pepper
- butter ²
- all-purpose flour ³
- ketchup

Tools

- medium (8x8") baking dish
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 30g, Carbs 62g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Set **dough** aside in a lightly **oiled** bowl to come to room temperature. Lightly grease a medium (8x8-inch) baking dish.

Beat together **4 large eggs** and **all of the sour cream** in a medium bowl. Season with **salt** and **pepper**. Trim **scallions**, then thinly slice, keeping dark greens separate.



4. Assemble buns

Divide **dough** into 4 even-sized pieces. On a **floured** work surface, roll or gently stretch each piece into a 4-inch circle. Divide **egg mixture**, about ½ cup each, evenly among centers of each circle. Stretch dough edges over filling to meet in the center; pinch to seal.



2. Cook eggs & sausage

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

Heat **1 tablespoon oil** in a same skillet over medium-high. Add **sausage** and **scallion whites and light greens** and cook, breaking up into smaller pieces, until well browned and cooked through, 5-7 minutes.



3. Make glaze & filling

Transfer **sausage** to bowl with **eggs**, reserving drippings in skillet. To the bowl with the eggs and sausage, stir in **cheese**.

Add **1 tablespoon butter** to skillet with reserved drippings; set over medium heat and cook until melted. Remove from heat, then stir in **maple syrup**.



5. Bake buns

Transfer **buns**, seam side down, to prepared baking dish, evenly spaced apart. Brush with **some of the maple glaze** and sprinkle with **everything bagel seasoning**. Bake on center oven rack until buns are puffed and golden brown, about 20 minutes. Brush with **remaining maple glaze** and sprinkle with **scallion dark greens**. Let buns rest for 5 minutes.



6. Finish & serve

In a small bowl, combine **Sriracha** and **3 tablespoons ketchup**.

Serve **breakfast buns** with **Sriracha ketchup** alongside for dipping. Enjoy!