

# DINNERLY



## Sausage, Egg & Cheese Breakfast Buns with Maple Glaze



40-50min



2 Servings

Want a big, beautiful breakfast? Bite into a big, beautiful bun. Sausage, egg, and cheese taste great on their own, but wait until you wrap them up in ready-to-bake pizza dough and brush maple syrup all over top. Let them proof for an hour for an even fluffier bun, or get them straight into the oven for instant gratification. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 bun)

## WHAT WE SEND

- 1 lb pizza dough <sup>4</sup>
- ¼ oz fresh chives
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>
- ½ lb pkg country-style sausage
- ¼ oz pkt toasted sesame seeds <sup>3</sup>
- ¼ oz poppy seeds
- 1 oz maple syrup

## WHAT YOU NEED

- 4 large eggs + 1 large egg yolk <sup>1</sup>
- ¼ cup milk <sup>2</sup>
- kosher salt & ground pepper
- butter <sup>2</sup>
- all-purpose flour <sup>4</sup>

## TOOLS

- 8x8-inch baking dish
- medium nonstick skillet

## COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 650kcal, Fat 30g, Carbs 58g, Protein 37g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Set aside **dough** in a lightly greased bowl to come to room temperature. Lightly grease an 8x8-inch baking dish.

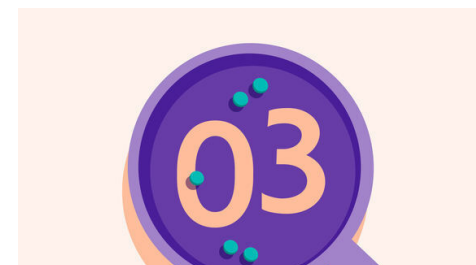
Beat together **4 large eggs** and **¼ cup milk** in a medium bowl. Season with **salt** and **pepper**.

Finely chop **chives**.



### 2. Scramble eggs

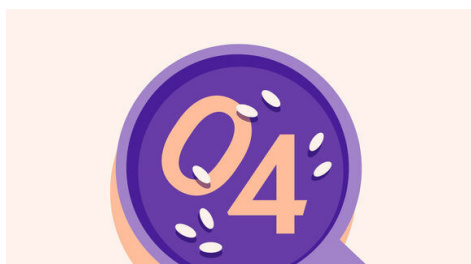
Heat **2 tablespoons butter** in a medium nonstick skillet over medium. Add **eggs**; scramble until soft curds form, about 1 minute. Transfer to a medium bowl and let cool to room temperature. Stir in **chives** and **all of the cheese**.



### 3. Assemble buns

Divide **sausage** into 4 pieces; roll each into a ball. Divide **dough** into 4 pieces. On a **floured** surface, roll or gently stretch each piece into a 4-inch circle.

Divide **egg mixture** evenly among the centers. Place **1 sausage ball** in the center. Stretch dough edges over top to meet in the center; pinch to seal. Transfer seam-side down to prepared baking dish, evenly spaced apart.

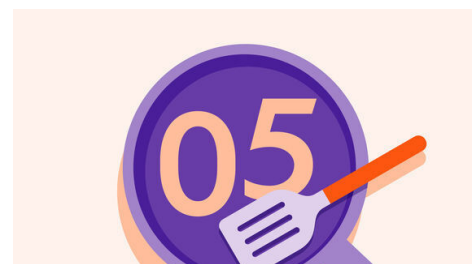


### 4. Bake buns

In a small bowl, stir together **sesame** and **poppy seeds**.

In a second small bowl, stir together **1 tablespoon melted butter** and **1 large egg yolk**.

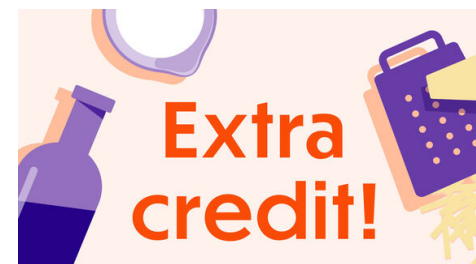
Brush **buns** all over with egg mixture; sprinkle seeds over top. Bake on center oven rack until puffed but pale in color, about 15 minutes.



### 5. Glaze & serve

Brush **buns** all over with **maple syrup**. Continue baking on center oven rack until golden-brown and shiny, 15–20 minutes (center of buns should register 160 °F).

Let **breakfast buns** cool on a wire rack at least 10 minutes before serving. Enjoy!



### 6. Pro tip!

Want softer, fluffier buns? Before adding the maple glaze in step 4, cover buns and let proof in a warm place (like a sunny window) until slightly puffed and nearly touching one another, 30–60 minutes.