

Breakfast Casserole

Ingredients:

2 containers of crescent rolls
1 dozen large or extra large eggs
1 pound ground Italian sausage, mild or hot
3 ounces cream cheese
2 cups sharp cheddar cheese, grated
1/4 cup milk
salt
pepper
Tony Chachere's

Method:

Preheat oven to 375 degrees. Unroll the crescent rolls until they lie flat, then line a baking pan at least 8x10 inches large with the dough, saving some for strips over the top. Make sure that the pan has high sides, because the casserole puffs up a lot. Brown the sausage in a pan and drain. Once drained, return to the pan and mix in the cream cheese. Mix the eggs, milk, salt, pepper, and Tony's in a large bowl.

Pour the sausage mixture into the pan and spread evenly over the dough. Spread the cheddar cheese evenly over the sausage. Pour the egg mixture over that, and then top with the remaining strips of dough.

Bake at 375 degrees for approximately 30 minutes. Remove from oven, cover with foil, and continue baking for another 15-20 minutes, until a knife pulled through the casserole doesn't show any egg running. Cut into squares and serve.

To store, I just cut the rest of the casserole into squares and placed them into a large Ziplock. It takes up less room in my fridge than the pan and in the morning I can just grab a square and microwave it.

Happy Eating!

Sharon

www.thefunctionalweirdo.wordpress.com