



Crescent Roll Breakfast Casserole

Servings: 8

Prep: 15 minutes / **Cook:** 40 minutes

Ingredients:

- 1 can (8 oz.) Refrigerated Crescent Rolls*
- 1 lb. Ground Sausage**
- $\frac{1}{2}$ cup Red Bell Pepper, chopped small
- $\frac{1}{2}$ cup Green Bell Pepper, chopped small
- $\frac{1}{2}$ cup White Onion, chopped small
- $\frac{1}{2}$ tsp Onion Powder
- $\frac{1}{2}$ tsp Garlic Powder
- $\frac{1}{2}$ tsp Salt
- $\frac{1}{2}$ tsp Black Pepper
- 1 cup Half & Half
- 8 Eggs
- 1 cup Colby Jack Cheese, shredded***
- 1 cup Sharp Cheddar Cheese, shredded

* Pillsbury, duh.

** I usually use Jimmy Dean's Sage flavor, but Regular works nice, too.

*** The cheese(s) you use are up to you. Swiss works. This could be all-cheddar. Or use whatever you like best. But try to shred or grate the cheese yourself from blocks; it's better than the pre-shredded stuff because of the added chemicals that keep it from sticking together.

Steps:

1. Preheat the oven to 375° F (190° C).
2. Chop the peppers and onion, and grate the cheeses.
3. In a large frying pan, brown the sausage over medium heat, breaking up the pieces as you go, until no longer pink. (Drain as you see fit.)
4. Add the peppers and onion, cooking until tender, stirring often. Then remove from heat and allow to cool slightly.

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5. In a large bowl, beat the eggs with the half and half, along with the onion and garlic powders, salt, and black pepper.
6. Coat a 9x13 baking dish with cooking spray.
7. Line the bottom of the dish with the unrolled crescent rolls. Press them down and rearrange as necessary to line the bottom without gaps.
8. Transfer sausage, pepper, and onion mixture to the dish and spread evenly over the crescent rolls.
9. Pour the egg mixture over the sausage layer, then sprinkle the cheeses evenly over the top.
10. Bake, uncovered, for about 40 minutes until set, golden brown, and not too jiggly. Be careful not to burn the cheese layer.
11. Cool for 5 minutes, then cut into squares and serve immediately, if not sooner.

Serve with fresh mixed berries, a yogurt parfait, and/or a mimosa!