

Jimmy Dean Sausage Breakfast Pizza

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

16

Description

This sausage breakfast pizza is made with a combination of all your favorite breakfast foods such as sausage cheese hash browns and eggs Top with thinly sliced red yellow and green bell peppers for a beautiful and tasty presentation

Ingredients

- - 2 (16 ounce) packages Regular Flavor Jimmy Dean Pork Sausage - 2 (8.5 ounce) cans refrigerated crescent rolls - 2 cups frozen hash brown potato cubes
- thawed - 2 cups shredded sharp Cheddar cheese - 6 large eggs
- lightly beaten - ? cup milk - 1 teaspoon salt - 2 teaspoons black pepper - $\frac{1}{4}$ cup grated Parmesan cheese - ? cup diced green bell pepper (Optional) - ? cup diced red bell pepper (Optional) - ? cup diced yellow bell pepper (Optional) - $\frac{1}{2}$ cup thinly sliced green onions (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Heat a large skillet over medium-high heat. Cook and stir one package sausage in the hot skillet until browned and crumbly
2. 7 to 10 minutes. Drain and discard grease
3. and transfer sausage to a bowl. Repeat with remaining sausage. Separate crescent rolls into 16 triangles. Place in two ungreased 12-inch rimmed pizza pans with points toward the center. In each pan
4. press rolls together
5. seal perforations and form a circle 1 inch larger in diameter than the bottom of the pan. Turn edges under to make a slight rim. Sprinkle cooked sausage evenly over each crust. Top with potatoes; add bell peppers and green onions. Sprinkle with Cheddar cheese. Combine eggs
6. milk
7. salt
8. and black pepper in small bowl and stir well. Pour half of egg mixture evenly over each pizza. Sprinkle with Parmesan. Bake in the preheated oven for 15 to 20 minutes or until eggs are set and crusts are golden. Tips
Time Saving Tip: One 9.6-ounce package of fully cooked Jimmy Dean Hearty Sausage Crumbles may be substituted for one 16-ounce roll of fresh breakfast sausage in most dishes.