

Sausage and Egg Breakfast Casserole

This easy Sausage and Egg Breakfast Casserole is made with crescent rolls, sausage, eggs and cheese, layered together.

Course	Breakfast
Cuisine	American
Keyword	breakfast casserole recipe, easy brunch recipe, make ahead breakfast casserole, sausage and egg casserole
Prep Time	10 minutes
Cook Time	40 minutes
Total Time	50 minutes
Servings	12
Calories	229kcal
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Ingredients

- 2 sheets Pillsbury crescent roll dough
- 1 pound Ground Breakfast Sausage
- 4 ounces Cream cheese
- 12 large Eggs

Instructions

1. Preheat the oven to 375 degrees F.
2. In a skillet over medium high heat cook the ground breakfast sausage until it is cooked through. Remove from the heat and drain the grease before returning it to the skillet.
3. Add the cream cheese and stir the sausage and cream cheese together until the cheese is melted and fully combined with the sausage. Remove from the skillet and set aside.
4. In a large bowl whisk all of the eggs together.
5. In a clean skillet scramble the eggs, cooking until they are fully cooked. Remove from the heat and set aside.
6. Prepare a 9 x 13 inch baking dish with non-stick spray and then place 1 sheet of crescent roll dough on the bottom of the dish. Gently press it up the sides of the dish so that it reaches about halfway up.
7. Scoop the ground sausage mixture over the dough to make one layer.
8. Next distribute the scrambled eggs over the sausage.
9. Top with the second sheet of crescent roll dough pressing it down at the edges so it seals to the dough below.
10. Bake for 20 minutes or until the crescent roll dough is golden brown and fully cooked.

Nutrition