Crescent Roll Breakfast Casserole

This casserole makes a great on-the-go breakfast. Just cut into squares and serve them hot or cold. They're also good packed for lunch or for a mid-day snack.

By Yoly

Prep: 10 mins

Cook: 20 mins

Additional: 10 mins

Total: 40 mins

Servings: 4

Yield: 4 servings

Ingredients

1 (8 ounce) package bulk pork sausage

½ (8 ounce) package Neufchatel cheese, softened

1 (8 ounce) package refrigerated crescent rolls

1 cup sharp Cheddar cheese, shredded

salt and freshly ground black pepper to taste (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Cook sausage in a skillet until browned and crumbly, 5 to 7 minutes. Drain. Add Neufchatel cheese and cook and stir until combined. Remove from heat and set aside.

Unroll crescent rolls and place 1/2 of the rolls into an 8x8-inch glass baking dish. Make sure to press seams together. Top with sausage-Neufchatel cheese mixture and sprinkle with Cheddar cheese. Top with remaining crescent rolls.

Bake in the preheated oven until golden brown, 20 to 25 minutes. Let cool 10 minutes before cutting into 8 squares.

Cook's Note:

Cream cheese can be used in place of Neufchatel cheese. I use spicy pork which eliminates having to season with salt and pepper.

Nutrition Facts

Per Serving: 576 calories; protein 23g; carbohydrates 23.7g; fat 42.1g; cholesterol 89.9mg; sodium 1270.5mg.