

# Sausage gravy breakfast pizza

## Ingredients

2 packages crescent rolls  
1 package Jimmy Dean cooked sausage crumbles  
1 envelope country gravy mix  
6 eggs  
2 tablespoons milk  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon butter  
8 oz shredded cheddar cheese  
4 oz shredded pepper Jack cheese

## Directions

1. Heat oven to 375. Separate crescent dough into 16 triangles and place on a greased, round pizza pan with points toward the center. Press onto the bottom and up the sides of pan to form a crust; seal seams. Bake for 11-13 minutes or until golden brown.
2. Meanwhile, prepare gravy according to package directions in a medium saucepan. Stir sausage crumbles into thickened gravy; set aside.
3. In a small bowl, whisk together the eggs, milk, salt and pepper. In a large skillet, heat butter over medium heat. Add egg mixture; cook and stir until almost set.
4. Spread sausage gravy mixture over the crust. Top with eggs and cheeses. Bake 5-10 minutes longer or until eggs are set and cheese is melted. Cut into wedges.