

# Sausage Gravy Breakfast Pizza

How do you feel about having a pizza for breakfast? Don't worry, it's not the regular pizza, this sausage gravy pizza is healthy and yummy! Check it out.

## You'll Need:

- 2 packages of crescent rolls.
- 1 package of Jimmy Dean cooked sausage crumbles.
- 1 envelope of country gravy mix.
- 6 eggs.
- 2 tbsps of milk.
- $\frac{1}{2}$  tsp of salt.
- $\frac{1}{4}$  tsp of butter.
- 8 oz of shredded cheddar cheese.
- 4 oz of shredded pepper Jack cheese.

## How to:

In a greased round pizza pan, place the dough after separating the crescent rolls into 16 triangles (the points toward the center). Form a crust by pressing onto the bottom and up the sides of the pan seal the seams and bake for 11 to 13 minutes in a preheated oven to 375°.

In a medium saucepan, cook the gravy according to the package instructions. Add in the sausage crumbles and mix. Set aside.

Mix together the eggs, milk, salt and pepper in a small bowl.

Melt the butter over medium heat in a large skillet and cook in the egg while stirring.

Now, top the crust with the sausage gravy sauce then add the eggs and cheeses.

Bake for 5 to 10 minutes.

Enjoy!

Easy, peasy and cheesy! Trust me, you're kids will go crazy over this magnificent pizza. Give it a try, you'll thank me later