

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